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ALISADES

COOK BOOK

THE PALISADES COOK BOOK

PUBLISHED BY THE

LADIES' AID SOCIETY

OF THE

TENAFLY PRESBYTERIAN CHURCH

REV. FISHER HOWE BOOTH, Pastor

PRICE \$1.00 A COPY

(Mailed postage prepaid on receipt of price sent to the president of the society)

TENAFLY, NEW JERSEY

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Englewood Press
Englewood, New Jersey

THE PALISADES COOK BOOK

Compiled by MRS. F. L. COLVER

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SOUPS

"For soup is but the first of those delights which go to make the coming bill of fare."

STOCK FOR SOUP.

Have a large pot on the back of the stove. Put in lean beef in the proportion of 1 pound beef to 1 quart water. Add pork rinds with all the fat taken off. This may cook slowly two or three days. When cold skim off all the fat and put into another vessel. This stock may be used for all soups in which meat broth is required. By adding for thickening either barley, rice, sago, macaroni or vermicelli, you have any of these soups.

MRS. F. L. COLVER.

BOUILLON.

Two pounds lean beef chopped fine. Pour over it 1 quart cold water, put in a porcelain kettle, cover tight and let it simmer four hours. Strain off the tea and let it cool. Beat the white of 1 egg and add to the tea; put it on the stove and stir until it comes to a boil. Let it boil until it becomes perfectly clear, skimming; then strain through a fine napkin and season to taste.

MRS. F. L. COLVER.

CONSOMMÉ.

There are many ways of preparing this broth, but for excellence and economy, practitioners will find this worthy of attention: Procure from your butcher several good beef bones well broken or sawed through, and a pound or two of beef well chopped. Place the beef bones in a roasting or dripping pan, add a pint or so of water, and place in a moderate oven until the bones acquire a nice light brown color; then place in a large pot or stew-pan and cover with cold water, when it will be easy to take the fat from the sur-

face; then bring to a boil, skim, and add vegetables according to taste and convenience, such as a few onions, carrots, and turnips; also about 1 blade mace, 4 cloves, 8 allspice, 2 bay leaves, a sprig of thyme, and 2 of marjoram. When this has simmered several hours take the beef previously mentioned, add 2 eggs (yolks and whites), mix well in a stew-pan, add a gill or so of cold water or broth, and strain the stock just made into the mixture. Stir with a spoon, place again on the stove and simmer for an hour or so; then take a cloth, wet it well in hot water, wring it out thoroughly, and strain the consommé gently through this, taking care not to disturb the thick part. Place the broth on the fire, bring to a boil, skim, and serve with toast, macaroni, poached eggs, julienne (vegetables shredded and cooked in broth or salted water), rice, barley, quenelles, or in fact, any garniture which convenience and taste may suggest. Consommés of game or fowl may be prepared in the same manner.

MRS. F. L. COLVER.

WHITE STOCK.

6 lbs. shin of veal,	8 quarts cold water,
1 fowl,	Salt and pepper.

Let come to a boil and then set back and let it simmer for six hours. Skim every once in a while. Next add:

2 onions,	4 sticks celery,
1 blade of mace,	1 stick cinnamon.
3 tablespoons butter (not necessary if meat or fowl be fat),	

Let boil slowly one hour longer. Strain and cool quickly. In the morning take off all the fat, turn jelly gently into a deep dish and scrape sediment off. Put away in cool place in stone pot. Keep one week in Winter, three days in Summer.

A. R. F.

BEEF BOUILLON.

3 teaspoons extract of beef, ¼ cup carrots, onions and
2 quarts of water, celery, cut in dices,
1 sprig parsley, 1 tablespoon salt,
½ bay leaf, 1 tablespoon butter.
¼ tablespoon whole pepper,

Take the water boiling hot, and add the extract, vegetables and seasoning. Cook thirty minutes, strain and serve in bouillon cups.

MRS. SAMUEL WESTERVELT.

ICED BOUILLON.

Flavor beef bouillon with a small quantity of Sherry wine, chill and serve cold.

MRS. SAMUEL WESTERVELT.

ITALIAN CONSOMMÉ.

2 tablespoons macaroni, 3 cups rich consommé,
4 tablespoons mushrooms, 2 tablespoons butter,

Cook macaroni in boiling salted water until tender, plunge into cold water and cut into rings. Cut mushrooms into slices, and sauté mushrooms and macaroni in the butter. Heat consommé, and add mushrooms and macaroni and serve.

A. R. F.

VEGETABLE SOUP.

Fifteen cents of soup bones, ½ cup rice, ½ cup tapioca, can of tomatoes, 3 carrots, 3 onions, bay leaf and a few cloves, gallon of cold water. Let simmer six hours.

MRS. SAMUEL WESTERVELT.

POTATO SOUP.

Six potatoes, 1 large onion. Boil till tender, put through a coarse strainer. Add gradually 1 quart of hot milk and boil up together. Beat up 1 egg in soup tureen just before pouring in soup to serve.

E. S. W.

POTATO SOUP.

3 potatoes,	$\frac{1}{4}$ teaspoon white pepper,
1 pt. milk,	1 heaping teaspoon flour,
1 teaspoon salt,	2 heaping teaspoons butter.
$\frac{1}{2}$ teaspoon celery salt,	

Wash and pare the potatoes and let soak in cold water about one hour, put into boiling water and cook until very soft. Boil the milk in double boiler. When potatoes are soft drain off water and mash them thoroughly. Add the boiling milk and the seasoning. Rub through a strainer and put on to boil again. Rub the flour into the butter and stir into the soup, let boil five minutes. Serve very hot. If too thick add boiling milk. Omit celery salt if desired and add one tablespoon of parsley or chopped fresh celery, or grated onion. If a richer soup is wished use 1 pint milk and 1 pint cream and pour on 2 well beaten eggs after removed from the stove.

A. R. F.

CORN SOUP.

1 pint rich milk,	$\frac{1}{2}$ can corn, cook twenty minutes.
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Strain and thicken with teaspoon flour moistened with cold water. Add butter size of a large walnut, salt and white pepper. Turn soup upon 1 egg well beaten before serving. Do not put on stove after egg is in. May be used without straining if preferred.

A. R. F.

CORN SOUP.

1 can of green corn,	Flour, butter and 1 egg.
1 quart milk,	

Take 1 can of green corn and put it on the back of the stove with 2 quarts of hot water; let it cook gently one-half hour, then put where it will cook more rapidly. When the corn is tender, put in 1 pint of milk, season to taste, let it boil up, then add 2 tablespoon of flour mixed

with 3 of butter. If you like, you may, after removing the soup from the fire, stir in 1 well beaten egg, beating rapidly to prevent curdling.

MRS. E. H. BROWN.

CORN CHOWDER.

1 can corn,	2 cups rich milk,
1 cup salt pork cubes,	2 tablespoons butter,
1 cup parboiled potatoes cut	2 tablespoons flour (scant),
in cubes,	½ cup bread crumbs (scant)
½ cup chopped onion,	Salt and cayenne.
2 cups water,	

Cook salt pork in frying pan five or six minutes, add onion, and cook until yellow; then put in potatoes, corn, and water and cook twenty minutes. Thicken milk with butter and flour cooked together. Combine the two mixtures, and add cracker crumbs and seasoning.

A. R. F.

CORN CHOWDER.

½ teaspoon extract of beef,	1 small onion,
1 can corn,	4 cups hot milk,
4 cups potatoes cut in ¼	8 common crackers,
inch cube slices,	3 tablespoons butter.
1½ inch cube of salt pork,	Salt and pepper.

Cut pork in pieces and fry out, add onion and cook five minutes, stirring to prevent burning; strain fat into a stew pan, parboil potatoes five minutes in boiling water to cover, drain and add potatoes to fat, then add 2 cups boiling water. Cook until potatoes are soft, add corn and milk, then heat to boiling point, season with salt and pepper, add extract of beef, butter and crackers, split and soaked in enough milk to moisten; remove crackers, and turn chowder into a tureen, and put crackers on top.

MRS. SAMUEL WESTERVELT.

CREAM OF TOMATO SOUP.

2 cans Campbell's tomato	1 Can Van Camp's Cream,
soup,	using 10-cent size each
Place tomatoes in sauce pan to the bubbling point, then	

add cream, stir well, serve, do not let stand any length of time, as it may curd. No seasoning of any kind required.

MRS. DEWITT COLEMAN.

CREAM TOMATO SOUP.

$\frac{1}{2}$ can tomatoes, $3\frac{1}{2}$ tablespoons flour,
 $\frac{1}{4}$ teaspoon soda, 3 tablespoons butter.
4 cups milk,

Salt and a little pepper to be added with the butter the last thing. Scald the milk, thicken with flour, stir thoroughly and cook ten minutes. Cook tomatoes ten minutes, rub through a sieve, add soda, pour into hot milk. Strain if necessary.

MRS. THOMAS K. BAKER.

CREAM TOMATO SOUP.

1 pint milk, let boil,
Add $1\frac{1}{2}$ teaspoons flour, }
1 teaspoon salt, } moistened with cold water.
1 teaspoon sugar, }

Add butter size of an egg; 1 pint tomatoes (strained), let boil and add scant $\frac{1}{2}$ teaspoon soda. Pour tomatoes into milk, etc., off the stove, after both have boiled, and do not put on stove again.

MRS. A. R. FOSDICK.

TOMATO SOUP.

2 quarts water or beef stock, 4 onions,
2 tablespoons rice, Salt and pepper to taste.
1 large or 2 small potatoes,

When boiled, add 1 pint milk, bring to a boil, remove from fire, add $\frac{1}{2}$ teaspoonful baking soda; serve.

MRS. SIMEON WESTERVELT.

TOMATO BISQUE.

1 can tomatoes, put through Salt and pepper to taste,
a sieve, A little grated nutmeg,
Heat thoroughly but do not boil. Mix 1 tablespoon

of butter with 2 of flour, stir into tomatoes. Have warmed 1 quart of milk in double boiler; add tomatoes, and just before serving add a pinch of soda.

MRS. C. O. GIESSLER.

BLACK BEAN SOUP.

Soak 1 quart of black beans over night in water enough to cover. In the morning rinse them off, put them in the soup kettle with 4 quarts of cold water and a small knuckle of veal. Let the soup simmer slowly for five hours. When it has cooked for one hour add a small white onion with a half a dozen cloves stuck into it, also a bay leaf. At the end of five hours remove the knuckle of veal and drain. Let it stand over night and remove the grease. Boil the soup up for about ten minutes to make an even puree. Season and serve with a sliced lemon, and hard boiled egg.

MRS. F. H. BOOTH.

BLACK BEAN PUREE.

2 cups black beans,	1½ teaspoons salt,
8 cups water, 6 cloves,	½ teaspoon mustard,
4 tablespoons chopped salt	2 tablespoons butter,
pork,	1 hard cooked egg.
3 tablespoons chopped onion,	1 lemon, sliced.
2 tablespoons flour,	

Soak beans over night, drain, add water and cloves and cook until tender, say four hours; pass through sieve. Cook pork in frying pan, add onion; cook five minutes, and add beans. Melt butter, add flour and seasoning. Combine two mixtures, and strain. Garnish with egg and lemon.

A. R. F.

PEA SOUP.

2 cans peas, uncovered for	1 bay leaf,
two hours,	1 teaspoon salt,
1 pint boiled water,	1 blade of mace,
1 dozen pepper corns,	1 small onion, chopped fine.

Cook slowly until peas are soft, strain and add boiling

water to make 2 quarts, add lump of butter. Blend 3 tablespoons of flour with a little cold water, rub through sieve, and stir into the simmering soup. When smooth add salt and pepper and simmer ten minutes. Serve with crackers.

MRS. SAMUEL WESTERVELT.

MUSHROOM SOUP.

2 cups mushrooms,	2 tablespoons flour,
1 cup water,	½ cup cream,
2 cups chicken stock,	Salt and pepper.
2 tablespoons butter,	

Wash, scrub, and thoroughly clean mushrooms, then chop, not too fine. Cook until tender in the water. Melt butter, add flour and stock and cook five minutes. Add mushroom mixture, seasoning, and cream. Reheat and serve. Strain before reheating if preferred.

MRS. A. R. FOSDICK.

PEANUT SOUP.

Take 1 pint of shelled roasted peanuts and 1 quart of boiling water and simmer until they can be rubbed through a sieve. Add 1 quart of milk and simmer for an hour; then stir in 1 teaspoon of butter and 2 teaspoons of flour rubbed to a paste. When thickened season to taste and simmer five minutes longer.

MRS. J. J. HARING.

DUCHESS SOUP.

1 small onion, sliced,	Little celery in pan with
½ small carrot,	lump of butter.

Fry for about five minutes, then add 4 cups of hot water, 1½ teaspoons beef extract, ½ cup tomatoes, and let boil ten minutes. Then strain, melt 1 large tablespoon of butter in a pan, and stir in a tablespoon of flour, 2 cups of milk, then let come to a boil, add the strained stock, salt and pepper to taste.

MRS. J. R. SMITH.

CELERY SOUP.

Crush the outside stalks of three heads of celery with a potato masher in the pot you make the soup in, add a quart of milk, cook twenty minutes or until it boils, add salt, pepper and butter to taste, remove the crushed celery and thicken with a little corn starch.

MRS. J. T. BAILEY.

CREAM OF CELERY SOUP.

2 cups stock (veal pre-ferred),	3 cups celery cut in small pieces,
2 cups water,	Juice of small onion,
Lump of butter, size of egg,	1 tablespoon corn starch,
2 cups milk,	Salt and pepper to taste.

Cook celery in water twenty minutes or until celery is soft, rub through fine strainer, add onion juice and stock, place on fire. Rub corn starch smooth with little milk, add remainder of milk and blend with soup, let it just come to a boil, adding butter and seasoning last. Serve with small squares of dried toast.

MRS. JAMES WESTERVELT.

CREAM OF CELERY SOUP.

1 head celery,	1 pint water,
1 pint milk,	1 tablespoon chopped onions
1 tablespoon butter,	1 tablespoon flour,
½ teaspoon salt,	½ saltspoon pepper.

Wash and scrape the celery, cut into half inch pieces, put into 1 pint of boiling salted water, and cook until very soft. Mash in the water in which it was boiled. Cook the onion with the milk, in a double boiler, ten minutes, then add it to the celery. Rub all through a strainer and put it on to boil again. Cook the butter and flour together in a small sauce pan until smooth, but not brown, and stir it into the boiling soup. Add the salt and pepper, boil five minutes and strain. Serve very hot.

MRS. H. M. ROGERS.

CHICKEN BISQUE.

Chop chicken into pieces; put into pot with 2 table-spoons of pearl barley and 2 quarts cold water and boil

five hours, skimming frequently, then add a handful of lettuce leaves, cover over the pot, remove from fire and let it stand twenty minutes, strain through a cloth or fine sieve. For each half pint of broth take 1 egg, add a little flour (possibly $\frac{1}{2}$ tablespoon), beat well, stir in broth until it thickens. Just before serving add half teaspoon cream to each cup, slightly beaten.

MRS. V. C. HUYLER.

LOBSTER SOUP.

2 quarts milk, 1 pint water,
1 cup pulverized cracker, 2 lobsters, chopped fine.

Heat milk and water, together, stir in crackers, season to taste, with salt and pepper and a little water, when time to serve add chopped lobster, let boil up once and it is ready for the table.

MRS. OLIVER DRAKE-SMITH.

CLAM SOUP.

Twenty-five clams chopped; add 2 quarts and a pint of water and boil half an hour, then add 1 pint of milk and 1 onion chopped fine; thicken with flour and butter rubbed together; beat 1 egg and put in your tureen, and pour the soup into it while boiling hot, stirring briskly.

MRS. J. J. HARING.

CLAM CHOWDER.

Chop 30 medium sized 3 potatoes,
clams, A little parsley,
2 large onions, Salt and little cayenne pepper.
 $\frac{3}{4}$ jar tomatoes,

Let these boil slowly for 2 hours, then add $\frac{1}{4}$ cup of butter and 6 soda crackers broken in small pieces. Let it boil twenty minutes longer.

MRS. CLIFFORD DEMAREST.

NOODLES.

Beat well 2 eggs and add 1-3 cup of water. Add flour until thick. Remove to the baking board. Divide

into 3 pieces and work in more flour into each piece. Roll out each piece into a thin sheet of dough and place them on towels to dry. When nearly dry roll up tightly and cut very fine with a small sharp knife. Shake the cuttings on the board until dry and separated. Add half the quantity to chicken or vegetable soup and boil ten minutes. The remainder will keep a week if left uncovered.

MRS. S. A. TIEDEMANN.

CROUTONS.

Take a slice of stale bread, remove crust, cut the bread into half inch pieces and fry quickly in butter until they are brown, take out with a skimmer and throw them into the soup when serving.

MRS. SAMUEL WESTERVELT.

SOUP BALLS.

8 crackers reduced to fine dust, 1 beaten egg,
1 tablespoon chopped parsley, 1 tablespoon flour,
Grating of nutmeg.

Make into balls and drop into soup for about five minutes.

EGG BALLS. No. 1.

Boil 4 eggs ten minutes, drop into cold water and have cool, remove yolks, pound yolks in a mortar, until reduced to a paste. Add $\frac{1}{2}$ teaspoon salt, pepper and white of 1 raw egg. Form into small balls, roll in flour and fry brown in butter, be careful not to burn.

FRIED BREAD FOR SOUPS.

Cut dry bread into dice and fry in boiling fat until brown. Be sure fat is smoking hot when bread is put in. Takes only one minute to brown.

EGG BALLS. No. 2.

Boil 4 eggs ten minutes, put into cold water, remove yolks when cool, and add yolk of 1 raw egg, and 1 tea-

spoon flour, pepper, salt and parsley. Make into balls and boil two minutes.

EGG BALLS. No. 3.

Yolks of 2 hard boiled eggs, 1 large tablespoon hot mashed potatoes, few grains cayenne, salt to taste, yolk of 1 raw egg. Flour hands and make into balls and drop into soup a few minutes before removing from fire.

MEAT BALLS. No. 1.

Season finely chopped cooked meat (about 1 cup) with salt, pepper, 1 teaspoon onion juice, 1 tablespoon chopped parsley, 1 teaspoon lemon juice. Moisten all with 1 raw egg (or as much of it as needed), make into balls and poach them in salted boiling water, put in soup before serving.

FORCE MEAT BALL. No. 2.

Chop any kind of cold meat and add half the quantity of fine bread crumbs, pinch of Summer savory and thyme, 1 raw egg, salt, pepper. Form into balls, fry in hot butter. Put in soup before serving. Test one before making all up.

CURRY BALLS.

Used for Mock Turtle Soup or for Veal or Poultry fricasse. Mash the yolks of 2 hard boiled eggs to a pulp with 1 tablespoon of butter, seasoned with currypowder, and a little salt, and bread crumbs until of right consistency. Wet hands in cold water and make into small balls and drop them in the soup or sauce.

POTATO DUMPLINGS.

Sprinkle two or three hot cooked potatoes with salt and plenty of flour and drop in soup by the spoonful while soup is boiling.

MARROW BALLS.

2 slices of bread, grated, 1 tablespoon flour,
Marrow from beef leg soup 1 egg,
bone, Nutmeg, salt, pepper.

Make into balls and drop into soup. Cook about ten minutes.

DUMPLINGS FOR SOUP.

1 cup flour, 1 teaspoon baking powder.
Salt,

Make soft with rich milk and drop in soup by the spoonful and let boil covered about twenty minutes. (Make soft like biscuit dough).

EGG DUMPLINGS.

1 cup flour, 2 tablespoons water,
Salt, 1 egg well beaten.
1 teaspoon baking powder,

Make a little softer than biscuit dough, roll and cut into small rounds. Drop into soup or gravy and cook covered from ten to fifteen minutes.

FISH AND SHELL FISH

"Master, I marvel how the fishes live in the sea!"

"Why, as men do on land! The great eat up the little ones."

—PERICLES.

BAKED SHAD.

Clean the shad. Cut through the backbone, cutting fish nearly in halves. Rub salt well into the fish and let stand while making the dressing. For the dressing chop fine 1 slice salt pork, 2 small onions and about half a loaf of bread; add 1 level teaspoon salt, 1 tablespoon Bell's poultry dressing, a little pepper and a tablespoon melted butter. Mix quite moist with hot water. Lay 3 thin slices salt pork in roasting pan, place the fish upon them, stuff with the dressing; lay 3 thin slices of pork on top of fish, and add a little boiling water. Bake in a moderate oven five hours. Fresh mackerel fixed in the same way and baked about an hour and a half is equally good.

MRS. F. L. COLVER.

BOILED FISH.

Have the fish thoroughly cleaned and scaled, then wash carefully, and wipe dry, wrap in a clean cloth, and sew or tie firmly. Put into kettle with cold water enough to well cover it and add tablespoonful of salt. Let come to a boil, and then keep it boiling till done, allowing fifteen minutes to every pound of fish (codfish does not require as much time). Open the cloth on a sieve or strainer, and roll the fish carefully out. Let drain a minute, and then turn upon the platter for the table. Serve with egg or white sauce.

MRS. F. L. COLVER.

TO BAKE FISH.

Spread little pieces of bread with butter; pepper and salt them, and lay them inside the fish; take a needle and

thread and sew it up; lay it into a dish and put a few thin slices of pork on it, sprinkle over salt, and flour it well. Baste it with the liquor which cooks out of it. A fish weighing four pounds will cook in an hour.

MRS. C. A. S.

WHOLE BAKED HADDOCK.

Have a four-pound haddock; clean and dry thoroughly as possible, then stuff with the following dressing, not too full:

3 hard boiled eggs, chopped, 3 tablespoons melted butter,
Grated rind of $\frac{1}{2}$ lemon, 1 teaspoon grated onion.

Salt, cayenne, celery salt, a small bowl of bread and cracker crumbs; moisten with sweet cream slightly; sew fish up. Cut four or five gashes on each side of the backbone and insert in each a narrow strip of fat bacon; have the gashes on one side come in between the cuts on the other side. Sprinkle with salt and pepper, and brush over with melted butter. Place in a greased pan. Bake in a very hot oven for the first fifteen minutes, then reduce the heat, bake about one hour or an hour and a quarter altogether. Garnish with tiny cucumber pickles, quarters of sour orange and bunches of parsley. May be baked out straight as it is or shaped into a letter "S" with skewers.

A. R. F.

SAVORY STUFFED COD.

Buy 3 codfish steaks, weighing about a pound apiece; after drying thoroughly place one on top of the other (sandwich fashion), with a layer of the following dressing between: Place in bowl:

1 cup grated Graham bread, $\frac{1}{2}$ pint chopped oysters,
 $\frac{1}{2}$ teaspoon salt, 1 saltspoon white pepper,
2 tablespoons minced parsley, 1 tablespoon sherry,
Pinch of Summer savory.

Tie the fish firmly in position with cord or pieces of white muslin, and after rubbing over with lemon juice and

sprinkling with salt, wrap in a piece of cheese cloth and steam until tender; serve with tartar sauce.

MRS. F. L. COLVER.

SAUTÉ SMELTS—ANCHOVY SAUCE.

A dozen large smelts, washed and dried; allow them to marinate in a dressing composed of equal parts of olive oil and lemon juice, highly seasoned, with salt and pepper, for about fifteen or twenty minutes, then drain and dip in heavy cream or beaten egg, and roll in cracker or bread crumbs or flour and sauté in hot butter. Remove to a hot platter, and for the sauce add to the butter 2 tablespoons flour, blend thoroughly; stir in gradually 1 cup of stock (chicken is best) and 1 1-3 teaspoons anchovy essence. Allow the sauce to just begin to bubble, seasoning with lemon juice, paprika and 2 tablespoons of minced parsley as it is removed from fire.

A. R. F.

SALMON SOUFFLE.

Place in the upper part of the double boiler 1 cup rich milk, ½ cup cream, and when about to boil add 1 scant cup of grated bread crumbs, ½ teaspoon salt, 1 saltspoon white pepper, 3 grs. cayenne, 1 large cup flaked cooked salmon, ½ teaspoon Worcestershire sauce; stir and let cook for a minute or two, then remove from fire and pour on the well-beaten yolks of 3 or 4 eggs. Place over hot water again for a minute or two, then allow to cool thoroughly. Half an hour before you wish to serve it fold in lightly the stiffly whipped whites of the 3 eggs, pour into a well-buttered baking dish and bake in a rather quick oven for about half an hour, standing in a pan of boiling water. Serve immediately with egg sandwiches and olives.

Two hard-boiled eggs chopped or grated may be added to the salmon before it is allowed to cool, in the morning if wished.

MRS. F. R. WARREN.

ROYAL HALIBUT.

Arrange in a baking dish 6 thin slices of salt pork, covering with 1 small onion sliced and a layer of minced celery;

upon this place a 2-pound slice of halibut, pour over all a generous cup of tomato catsup and bake for about forty minutes, basting often. Ten or fifteen minutes before serving cover fish with paste made from sifted bread crumbs and melted butter and crisp to a golden brown. Serve garnished with bunches of crisp cress and accompanied by the following sauce: After removing the fish and pork, skim off the fat, leaving the vegetable puree (there will be about four tablespoons), to which add 1 cup brown stock, thicken with a scant tablespoon flour moistened with cold stock. Season highly with paprika and "Kitchen Bouquet."

MRS. F. L. COLVER.

TO FRY EELS.

After the eels have been skinned, wash in several waters and dry on a linen towel, cut into lengths of about four or five inches and roll in flour which has had a little salt sprinkled in it. Have your frying pan piping hot on the range, with a small quantity of olive oil in it. Drop in the eels and fry, turning at intervals till all are a golden brown. They will require thorough cooking, as the flesh is very concentrated. From fifteen to twenty minutes should suffice. When done take out with a fork and lay them on a sheet of white paper to drain off any superfluous oil. I find the oil superior to any other kind of fat in frying fish, as it requires but very little and keeps the fish from sticking to the pan.

MRS. C. C. CONVERSE.

SALT MACKEREL IN CREAM.

Freshen as for broiling, then lay the fish in a baking pan. To one mackerel add $\frac{1}{2}$ pint of new milk, put into the oven and bake twenty-five minutes. Five minutes before taking up add a small piece of butter.

COD-FISH BALLS.

Peel 5 medium size potatoes, put on stove to boil, have a cup full of cod-fish, shredded and free from bones, lay

on top of potatoes and boil; when done drain off water and mash fine, season with butter and salt if needed. Stir into this 1 egg beaten light, and whip all very light with spoon; when cold form into balls, dipped into beaten egg, and roll in cracker or shredded wheat crumbs and fry a light brown, putting into wire basket and placed into hot lard or cottolene. Prepared at night they can be fried in the morning for breakfast in short time.

MRS. F. L. COLVER.

COD-FISH BALLS.

Three large potatoes, $\frac{3}{4}$ cup picked codfish (soaked). Pare potatoes, boil them, and picked-up cod-fish until done, then mash all together and add well-beaten egg. Beat until light and drop in hot fat with teaspoon.

MRS. C. D. SPALDING.

SCALLOPED OYSTERS.

One quart oysters, butter a deep pudding dish, cover the bottom with cracker crumbs, season with salt, pepper and bits of butter, then a layer of oysters seasoned, a layer of crackers, then oysters until the oysters are used, having cracker crumbs on top, pour over this cup of cream or milk and the oyster liquor; cover and bake one-half hour, then uncover and bake another half hour.

MRS. F. L. C.

CREAMED OYSTERS.

One pint of oysters cooked in their liquor until puffy, take from fire and drain; pour over them the following sauce: 2 cups milk, 1 cup cream and 2 tablespoons of flour cooked until it thickens; season with salt and pepper. Serve on buttered toast.

Drain off the liquid, plump the oysters by dropping them into a heated sauce pan until they ruffle, and then pour them with their liquid into an equal quantity of hot cream sauce. Put on a pint of milk to heat, melt 2 tablespoons of butter and stir into it 2 teaspoons of flour, $\frac{1}{2}$

teaspoon of salt, $\frac{1}{2}$ teaspoon pepper, and the juice of 1 lemon if you like it. Mix in a little of the hot milk, and add to the rest of the milk 1 cup cream. Cook slowly five minutes; add oysters.

MRS. F. L. C.

CREAMED FISH.

Remove the bones from cold, cooked fish. Place the fish in a sauce pan, covering it with water. Season with sliced onion, pepper, salt and a small piece of butter. When this has boiled add a cupful of sour cream. Bring it to a boil and thicken it with flour mixed with water. Serve on buttered toast. Parsley, celery, strips of red or green peppers, or a small piece of chili may also be used as flavoring if desired.

MISS RUTH BLANKENHORN.

SALMON FRITTERS.

Take 1 large can of salmon, remove all bones, etc., and mince fine with fork. Into this break 3 eggs; stir well. Drop from spoon into pan and fry.

MRS. C. W. POTTER.

DEVEILED SALMON.

Make a dressing of 2 hard-boiled eggs, rubbing the yolks in 2 tablespoons of melted butter. Add to this 4 tablespoons of vinegar, little cayenne pepper, mustard and salt to taste. Then stir in the yolk of a well-beaten egg, and add the white, having first beaten it, then add the chopped whites of the hard-boiled eggs. Mix the dressing well through the meat. Wash the shells and fill them lightly. Sprinkle the tops with cracker dust and bake a delicate brown. Baste with melted butter.

MRS. CLIFFORD DEMAREST.

SALMON PUDDING WITH PEAS.

Remove bones and skin from one can of salmon. Flake the fish, and put into a dish with alternating layers of day old bread crumbs; and a sauce made by placing 2 table-

spoons of butter in a sauce pan with 2 of flour, then add $\frac{1}{2}$ pint hot milk, $\frac{1}{4}$ teaspoon each of salt and pepper; cook until creamy. Have first and last layers of crumbs. Bake in a moderate oven until top is brown. Serve in baking dish with hot buttered peas and garnish with slices of lemon.

F. V. V.

SALMON IN A MOULD:

1 can salmon,
4 tablespoons butter,
Salt, pepper, chccpped pars-
ley,

4 eggs,
 $\frac{1}{2}$ cup cream.

Drain oil from salmon and free it from bones, rub into it the 4 tablespoons butter until smooth, add the eggs, cream and seasoning and parsley. Put into a buttered mould and steam about one hour. Serve hot with cream or tomato sauce.

F. E. F.

TURBOT A LA CRÈME..

Boil 5 or 6 pounds of halibut or haddock, take out all bones and shred the fish very fine. Let a quart of milk, $\frac{1}{4}$ onion, and a piece of parsley come to a boil. Then stir in a scant cup of flour, which has been mixed with a cup of cold milk and yolks of 2 eggs, season with salt, pepper, half a cup of butter, and a teaspoon of thyme. Butter a pan, and put in first a layer of sauce, then one of fish, finish with sauce, and over it sprinkle cracker crumbs and grated cheese. Bake one hour in a moderate oven.

Mrs. F. H. BOOTH.

FINNAN HADDIE.

Cut fish in strips, put in baking pan, cover with cold water, place on back of range and allow water to heat to boiling point; keep water below the boiling point twenty-five minutes. Drain fish and rinse thoroughly. Separate in flakes, add half cup heavy cream and 4 hard-boiled eggs,

thinly sliced; season with cayenne, add 1 tablespoon butter, and sprinkle with chopped parsley.

MRS. F. L. COLVER.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

PICKLED OYSTERS.

Take 1 quart of oysters and drain thoroughly through a collander. Take the liquor and add to it vinegar to taste, 1 small onion chopped very fine, several small pieces of mace, a few whole cloves and allspice, also a little cayenne pepper and salt to taste. Boil slowly for fifteen minutes and skim off the scum; pour over the drained oysters while hot and let them stand for a day, or over night, then serve with slices of lemon cut in points.

MRS. J. J. HARING.

DEVEILED CRABS.

Boil 1 dozen crabs for twenty minutes with a little salt in the water. When cooked put aside to cool. Open the crabs and take out carefully all of the spongy part; pick out the meat and wash and dry the shells. Make a cream sauce with a pint of milk thickened with flour and butter rubbed together. Cut the crab meat fine, add a little mixed mustard, an egg beaten and a little cayenne pepper, put in the cream sauce and cook for a few minutes, then fill the shells, cover the tops with fine bread crumbs, put a lump of butter on each and bake brown.

MRS. J. J. HARING.

CREAMED CRAB MEAT.

1 can crab meat, 2 tablespoons butter,
1 cup milk, 2 tablespoons flour,

Cream butter and flour, heat one minute, then turn milk in slowly and cook until thick, stirring constantly. Season with salt, pepper and lemon juice or nutmeg. Mix cream with minced crab meat and serve in ramekins. Shrimp, oysters, clams or minced lamb may be used with equal success.

C. A. S.

BAKED CLAMS.

1 dozen clams, 1 tablespoon flour,
1 cup milk, 1 tablespoon butter.

Chop the clams fine, thin with the broth, salt and pepper to taste. Bake with bread crumbs top and bottom.

MRS. F. L. COLVER.

CLAM PIE.

Twenty-five clams, chopped fine, 3 hard boiled eggs sliced, butter size of an egg, pepper, a little flour, $\frac{1}{2}$ pint cream. Put a crust top and bottom.

MRS. N. R. PENDERGAST.

LOBSTER FARCI.

Chop fine meat of boiled lobster, prepare a sauce of cream, or rich milk, good sized piece of butter, chopped mushrooms, parsley, slight dash of cayenne, some finely chopped chives and bread crumbs (small cup crumbs). Mix lobster into sauce, beat thoroughly. The sauce should be hot when lobster is added, cut lobster shell into small pieces and butter them. (It will make about six with the claws). Fill with farci, put a piece of butter on top, sprinkle with fine bread crumbs and bake brown, serve very hot.

MRS. H. S. ERNST.

LOBSTER A LA NEWBURG.

One large lobster boiled and cut in small pieces. Put 2 large tablespoons butter in chaffing dish, let melt, add 1

pint of milk, salt and pepper; when it boils add 2 teaspoons of cornstarch which has been dissolved in a little milk. 1 wine glass of sherry wine, 1 egg well beaten; stir well, add lobster and cook three minutes.

MRS. OLIVER DRAKE-SMITH.

LOBSTER CUTLETS. No. 1.

2½ lbs. lobster,	1 heaping tablespoon of
3 tablespoons butter,	flour,
½ cup of stock or cream,	Salt, two eggs, 1 pint bread-
	crumbs.

Cut meat of lobster in fine dice, season with salt and pepper. Put butter on to heat, add the flour and when smooth, add the stock and one well beaten egg and the lobster. Season and boil up once and take from the fire directly. Add one tablespoonful lemon juice, butter a platter and place the mixture upon it about one inch thick, cut into chops, when cool dip in bread crumbs and egg and fry.

MRS. F. H. BOOTH.

LOBSTER CUTLETS. No. 2.

1 pint chopped lobster meat,	¼ teaspoon mustard,
¼ teaspoon salt,	1 cup cream sauce.
Cayenne,	

Mix the salt, mustard and cayenne together, and add them to the lobster meat, which has been chopped fine, add the cream sauce.

1 cup cream and milk,	¼ cup flour,
2 tablespoons butter.	White pepper.
¼ teaspoon salt,	

Make a white sauce and cook until thick. Add the lobster mixture, spread the mixture ½ inch thick on a platter, when cold shape into cutlets and dip in seasoned bread crumbs, then in egg and again in crumbs. Cook in deep fat until brown. Put a lobster claw or paper frill in the end of each cutlet. Serve with a sauce.

MISS ALLIE DAVIS.

ENTRÉES

*"Variety's the only spice of life,
That gives it all its flavor."*

—COWPER.

SWEETBREAD PATTIES.

Soak 2 fresh sweetbreads in salt and water for half an hour, put in a saucepan, cover with water and set over the fire to boil for fifteen minutes, when cool trim free of skin, fat and gristle, cut into small pieces and lay aside. Put half a cup of white stock into a small sauce pan; stir in an ounce of butter mixed with a tablespoonful of flour; when thick add a small cup of stock with the sweetbreads, and let simmer for fifteen minutes, thin with 3 tablespoonfuls of sweet cream, season with salt and pepper. Fill the warm patty cases with the mixture and serve.

MRS. F. L. COLVER.

SWEETBREADS.

2 cups sweetbreads (cooked)	1 cup cream,
½ cup mushrooms,	2 tablespoons butter,
1 tablespoon oil,	3 tablespoons flour,
½ tablespoon vinegar,	Salt and white pepper.

Melt butter, add flour, seasoning, and cream. Cut sweetbreads and mushrooms into dice and let stand in oil and vinegar twenty minutes. Drain and add to sauce, re-heat and serve.

A. R. F.

SWEETBREAD PATTIES.

1 pint sweetbreads,	White pepper,
2 tablespoons butter,	Cayenne,
2 tablespoons flour,	1 cup cream.
¼ teaspoon salt,	

Take 5 large mushrooms or half as many canned mushrooms as there are sweetbreads. Sweetbreads spoil very

quickly, remove from paper at once, soak in cold water ten minutes and parboil fifteen minutes. Add salt five minutes before they are done. Put them in cold water for fifteen minutes, then remove the tough portions. Cut the sweetbreads into small pieces and chop the mushrooms fine. Make a white sauce of the butter, flour, seasoning and cream. Add the sweetbreads and the mushrooms and when hot serve in patty dishes or timbales. If desired the mushrooms may be omitted and twice as many sweetbreads used.

MISS ALLIE DAVIS.

SWEETBREADS LARDED AND BASTED.

After the preliminary cooking as explained, leave them whole and carefully draw through each three or four small strips of pork $\frac{1}{8}$ inch square. Put in a baking pan a teaspoonful chopped onion, a tablespoonful chopped carrot, a little celery, bits of salt pork and a pint of tomatoes or 2 fresh good sized tomatoes cut fine. On these place the sweetbreads and bake in a good oven from twenty to thirty minutes. They may be served alone or with green peas, seasoned and arranged in the center of the dish.

MRS. F. L. COLVER.

SWEETBREADS BROILED.

After boiling split the sweetbreads, sprinkle with salt and pepper, roll in flour and broil a light brown, turning often. Serve with cream or tomatoes sauce.

MRS. F. L. COLVER.

SWEETBREAD PATTIES.

Take loaf of stale bread, cut round, about two inches high with hole in the center, fry until a brown color, fill with creamed sweetbreads.

MRS. F. L. COLVER.

EGG CUTLETS.

6 eggs (boiled hard), 1 can mushrooms,
1 green pepper, 2 onions.
½ bunch parsley, all chopped
together,
1 pint milk, ½ cup flour, cook until thick as paste.

Mix together and shape into cutlets, roll in bread crumbs
and fry in hot lard. MRS. W. F. MCKINLAY.

CHICKEN PATTIES.

Take the breast of a boiled chicken, cut into small
pieces, put a teacup of chicken broth into a small saucepan,
add a tablespoonful of flour and a tablespoonful butter and
mix smooth. Pour in a ½ teacupful of sweet cream; set
over the fire to cook until thick; add the chicken and the
beaten yolks of 2 eggs. Fill the patty cases with the mix-
ture, put on the top and serve. MRS. F. L. COLVER.

CHICKEN MOUSSE.

1 cup chicken stock, Whites of 2 eggs,
½ teaspoon salt, 2 teaspoons gran. gelatine,
Little celery salt, 2 tablespoons cold water,
Little paprika, 1 cup beaten cream,
1 cup cold chicken (cut into 1 tablespoon chopped olives,
cubes),

Heat chicken stock, add seasoning, then gelatine which
has been soaked in cold water, when dissolved add chopped
chicken, beaten cream, whipped thoroughly, and beaten
whites. Pour into moulds moistened with white of egg;
chill; serve with mayonnaise on lettuce leaf, with nest of
celery straws. A. R. F.

CREAMED CHICKEN.

1 pint shredded chicken, 2 tablespoonfuls melted but-
1 pint rich milk and cream, ter,
2 tablespoonfuls flour, Salt and pepper to taste.
Pinch of ginger,

Mix all well together and put into a baking dish with
cracker crumbs on top. MRS. F. L. COLVER.

CHICKEN LIVERS.

1 cup chicken livers, 1 cup chicken stock,
¾ cup salt pork cubes, 2 tablespoons flour.
½ cup mushrooms,

Chop livers and sauté in salt pork. Add flour, stock, mushrooms; cook five minutes, season to taste. Serve in Fontage cups, or patty shells, or on squares of buttered toast, or on diamond shaped pastry.

A. R. F.

CROQUETTES.

Two cups of cold fowl or veal cut fine, ½ teaspoonful celery salt (for veal), 1 teaspoonful lemon juice, ¾ teaspoonful salt, 6 drops onion juice, dash of cayenne pepper, 2 teaspoonfuls chopped parsley. Mix meat and seasoning, add thick white sauce. Enough sauce must be used to have a creamy croquette when served, from 1 to 1½ cups will be needed for the amount of meat given. Chill the mixture, shape quickly, crumb, egg and crumb and fry in deep fat, but 6 at once as more cools the fat too much.

MISS GERTRUDE STITES.

CROQUETTES.

Chop meat in chopper, add onion, salt and pepper, celery or celery salt. Soak bread in boiling water until entirely soft, add to meat until it sticks together, mould and fry in deep fat.

MRS. C. D. SPALDING.

FOR BEEF CROQUETTES.

Make tomato sauce. One-half can tomatoes, cooked and strained; add pepper and salt and thicken, serve with croquettes.

MRS. C. D. SPALDING.

CHICKEN TERRAPIN.

1 quart cold chicken cut in dice,	1 level tablespoonful salt,
Cooked liver of 1 or 2 chick- ens,	3 tablespoonfuls butter,
Yolks of 2 uncooked eggs,	1 tablespoonful lemon juice,
1 cup cream,	3 hard boiled eggs,
One-third teaspoonful pep- per,	1 cup chicken stock,
	Slight grating of nutmeg.
	4 tablespoonfuls sherry,
	2 tablespoonfuls flour.

Chop livers and boiled eggs rather coarse and add to chicken; sprinkle salt, pepper and nutmeg over this; now put butter in pan and melt, add flour, and stir until smooth, then gradually add chicken stock, heat thoroughly for three minutes, add cream, except 4 tablespoonfuls, stir for one minute, add chicken, and simmer for ten minutes. During this period beat yolks of eggs and the 4 tablespoonfuls cream, pour yolks and cream into pan, stir one minute, remove pan, add sherry and lemon juice and serve at once.

Mrs F. H. BOOTH.

CHICKEN, LOBSTER. SWEETBREAD, AND FISH CROQUETTES.

All made same as recipe for "Shad Roe Croquettes," except leave out lemon juice in chicken and sweetbreads.

(See page 36).

A. R. F.

CREAMED LOBSTER.

2 cups cooked lobster,	2 tablespoons butter,
2 tablespoons flour,	½ cup cream,
½ cup chicken stock,	1 or 2 egg yolks.
Salt and pepper,	Onion if liked.

Melt butter, add onion, and cook two minutes. Add flour, stock, and cook five minutes. Season, and put in cream, and when it cooks pour on egg yolks; add lobster, and heat over water.

Crab flakes, shrimps, and mushrooms may be done the same way.

You may use 2 tablespoons chopped mushrooms in place of onion.

A. R. F.

LOBSTER SAUCE.

Cut claws of good sized lobster into dice. Melt 2 table-
spoons butter in a saucepan, add 2 tablespoons flour without
browning; $\frac{1}{2}$ pint milk; stir constantly while boiling, add
lobster, salt, bit of white pepper. Keep warm until needed
by standing pan in hot water. MRS. PROSSER.

SHAD ROE CROQUETTES.

2 cups cooked roe, 1 tablespoon chopped pars-
ley,
1 cup croquette sauce, 2 eggs, yolks,
Salt, pepper, and cayenne, Lemon juice.

Cut roe in pieces, add seasoning, sauce, parsley, egg
yolks. Shape, dip and fry. A. R. F.

CROQUETTE SAUCE.

4 tablespoons butter, 1 cup cream, or chicken
5 tablespoons flour, stock,
Salt, pepper and cayenne, Onion juice if liked.

Melt butter, add flour, cook three minutes. Add cream
and seasoning. A. R. F.

CLAM FRITTERS.

10 large clams chopped, 1 egg.

Enough flour to make a thin batter or just enough to
hold clams together. If they are dropped in hot lard just
as you would crullers they look nicer and cook browner,
but they can be fried in a pan of very hot lard and kept
smoking hot. MRS. DEWITT COLEMAN.

FRESH MUSHROOMS STUFFED WITH SWEET- BREADS.

The largest mushrooms are selected and they are
stuffed with minced sweetbreads, then baked, basting often
with butter and plenty of sweet cream. These are served
on round pieces of toast with the cream gravy poured over.

MRS. J. B. LANSING.

MEAT CROQUETTES.

One pound of chicken or meat of any kind; 1 or 2 onions, chopped together fine or run through a meat chopper, season; 1 cup sweet milk boiled; 3 tablespoonfuls butter melted, add 1 tablespoonful wheat flour while hot, stirring briskly until smooth, add the boiled milk, pour this mixture over the chopped meat, mix thoroughly, then beat 2 eggs, turn into the mixture, work it all together, mould into cones or shape of any kind, when cold, roll in beaten egg, then cracker crumbs and fry in lard.

MRS. SIMEON WESTERVELT.

CREAMED OYSTERS AND CELERY.

1 pint oysters,	2 eggs,
2 tablespoons butter,	$\frac{1}{2}$ or $\frac{3}{4}$ cup cream,
2 tablespoons flour,	Salt and pepper,
2 tablespoons wine,	1 cup chopped celery.

(Madeira or Sherry),

Melt butter, add oysters (well drained), and cook one minute. Remove oysters; add flour, seasoning, and cream. Pour on eggs (well beaten), add oysters, after it thickens, and wine when taken from fire. Serve in paté shells.

A. R. F.

MUSHROOMS WITH OYSTERS.

Wash, scrub, and remove stems from 12 large fresh mushrooms. Sauté in butter five minutes. Place on rounds of buttered toast, gills up. Sprinkle with salt and pepper, and dot with butter. Decorate each mushroom with large oyster, and sprinkle with buttered crumbs. Bake fifteen minutes in hot oven, basting every five minutes with melted butter.

A. R. F.

DEVILED MUSHROOMS.

Mix 1 teaspoon mustard, and dash of cayenne, 1 teaspoon Worcestershire sauce, $\frac{1}{4}$ teaspoon paprika. Cover broiled mushrooms with mixture, and serve on buttered toast.

A. R. F.

BAKED MUSHROOMS.

Wash, scrub, and remove stems from 12 large mushrooms. Sprinkle with salt and pepper. Sauté in butter. Add 1 cup chicken stock, or cream, and simmer fifteen minutes. Place on rounds of dried bread on a buttered platter; cover, and cook in oven fifteen minutes, basting once with melted butter. A grating of nutmeg may be used if liked.

A. R. F.

OYSTER CRABS WITH EGGS.

Cook oyster crabs in butter. Cut bread in slices, shape with doughnut cutter, toast and butter and place in bottom of ramikin. Fill rings with crab, break egg on top of each. Sprinkle with grated cheese, and bake about ten minutes until egg is cooked to taste.

A. R. F.

CHESTNUTS TO SERVE AN ENTRÉE.

For an entrée at a course dinner or luncheon, try chestnuts served in browned rolls or in croustades. Boil the nuts first until shells and skins can be removed, then steam, or boil until tender. Prepare a rich cream sauce, using 2 tablespoonfuls of butter melted with 1 of flour, then adding when bubbly 2 cupfuls hot milk or cream. Season highly with salt, pepper, and if liked a little nutmeg. Stir the chestnuts into the hot sauce, then turn into rolls that have been hollowed out and crisped in the oven, or bread croustades buttered and browned.

MEATS

*"Some hae meat and canna eat
And some wad eat, that want it;
But we hae meat and we can eat;
Sae let the Lord be thank-it."*

—ROBERT BURNS.

ROAST TURKEY.

A turkey weighing from ten to twelve pounds steam two hours (if not tender). Take the giblets with 1 small onion and chop fine, add 1 pound of crackers or 1 small loaf of bread chopped, add butter the size of an egg or more, 1 egg, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 scant teaspoon of sage, moisten with cold water, rub salt and pepper on the outside of turkey. Put in dripping pan with 1 cup boiling water, basting often with butter, little salt and pepper. Bake two hours or until done. H. M. S.

FRIED CHICKEN.

For ten persons prepare three young chickens. Singe, draw and carefully wipe them with a damp towel. Cut off the legs, separate the second joints, take off the wings, and make four pieces of the breast. The rough pieces save for soup another day. You will have ten pieces from each chicken. Dip the pieces in beaten egg then in bread crumbs and fry in hot fat. Put about a pound of fat in a baking pan, when hot put in the chicken; when nicely browned push it back a little and cook slowly about thirty minutes. Dish after resting each piece on soft brown paper to dry. Pour over cream sauce.

CREAM SAUCE.

Put 2 tablespoons of butter and 2 of flour into a saucepan, when melted and well mixed add 1 pint of top milk. Stir constantly until boiling; add a teaspoon of salt and a saltspoon of pepper. A. M. A.

CHICKEN PIE.

To a quart of flour, add 3 teaspoonfuls of baking powder, a little salt, butter the size of an egg (butter and lard mixed is better). Wet up with sweet milk, mixing soft as for biscuit, roll out. Remove the larger bones from chicken, season with butter, salt and pepper. Thicken some of the broth and pour over chicken before putting on crust. Use remainder of the broth for gravy.

MRS. J. G. PITKIN.

JELLIED CHICKEN.

Boil a good sized chicken in water to which has been added 2 tablespoonfuls each diced carrot, onion and celery, 2 sprigs each of parsley and thyme, 2 cloves and salt to season. Cool in the water in which it was cooked. The next day take out the chicken and cut in dice. Take the fat from the stock, heat and clear by bringing to a boil, with the white and shell of an egg. Skim as fast as the scum rises, then strain through a flannel. To 3 cupfuls of this strained stock allow $\frac{1}{2}$ box of gelatine that has been soaked for an hour in a $\frac{1}{2}$ cup of cold water. When this is dissolved in the hot stock set all aside to cool. As the jelly begins to stiffen, wet a mold with cold water and set in a pan of broken ice. Pour in a thin layer of the jelly and as it stiffens lay in chicken dice. Pour in more jelly, then as it cools more of the chicken, and so on until all of the chicken has been used, having the jelly at the top. Set on the ice to form. When ready serve on a bed of crisp lettuce. If preferred the chicken may be arranged in little individual moulds.

MRS. J. J. HARING.

CHICKEN TERRAPIN.

One quart of cold chicken cut in dice, cooked liver of 1 or 2 chickens, 3 hard boiled eggs, 1 cup of chicken stock, 1 cup of cream, slight grating of nutmeg, one-third teaspoonful pepper, 1 level tablespoonful salt, 4 tablespoonfuls sherry, 3 tablespoonfuls butter, 2 tablespoonfuls flour, 1 tablespoonful lemon juice. Chop livers and boiled eggs rather coarse, and add to the

chicken. Sprinkle salt, pepper and nutmeg over this. Now put in pan and melt, add flour and stir till smooth, then gradually add chicken stock; heat thoroughly for 3 minutes, add cream, except 4 tablespoonfuls, stir for one minute, add chicken and simmer for ten minutes. During this period beat yolks of eggs and the 4 tablespoonfuls of cream. Pour yolks and cream into pan, stir one minute, remove from pan. Add sherry and lemon juice and serve at once.

MRS. F. H. BOOTH.

PRESSED CHICKEN.

Boil 2 chickens until dropping to pieces; pick meat off the bones, taking off all the skin; season with salt and pepper. Put in deep tin or mould; take $\frac{1}{4}$ box of gelatine, dissolved in a little warm water. Add to the liquid left in the kettle and boil until it begins to thicken. Then pour over the chicken and set away to cool. Cut in slices.

MRS. W. J. WHITE.

PARISIAN CHICKEN LOAF.

Boil a medium sized chicken a half an hour, shred the meat from the bones and chop quite fine. Chop 23 cooked mushrooms, 15 stuffed olives and with a handful of bread soaked in the chicken liquor, onions to taste, 2 or 3 bay leaves, a few cloves, remainder of chicken liquor and 3 tablespoonfuls of brandy and mix with the chopped chicken. Make a pastry as for pie with the addition of baking powder, 1 teaspoonful to each cup of flour, line a bread pan or mould with the pastry and fill with the chicken. Cover evenly with pastry and cook in moderately hot oven.

MRS. WILBUR W. BALLAGH.

CHICKEN OR TURKEY HASH.

Make a white sauce of 1 tablespoon butter and 1 tablespoon flour rubbed together. Stir into 1 pint hot milk and stir until it thickens. Chop the chicken quite fine, salt and add hot sauce. Serve on toasted bread squares.

MRS. JOHN PITKIN.

ROAST BEEF.

About 8 pounds beef, first and second ribs, cut full and fixed for standing roast. Do not put in water but scrape with knife. Rub with salt and pepper and sprinkle with flour, place standing fat up in baking pan, add 1 cup boiling water. Roast in hot oven half hour then let oven gradually cool. Roast about two hours.

ROAST BEEF WITH YORKSHIRE PUDDING.

When meat is almost cooked put around it this batter: 1 cup flour, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful of baking powder, 1 egg and $1\frac{1}{2}$ cups of milk. Bake until brown.

MRS. SAMUEL WESTERVELT.

ENGLISH YORKSHIRE PUDDING.

1 pint milk,	2 teaspoons baking powder, sifted through 2 cups flour mixed very smooth.
4 eggs—whites and yolks beaten separately,	
1 teaspoon salt,	

About half an hour before you take your roast beef from the oven, prepare pudding and bake on two biscuit tins into which you have poured some drippings from your roast, pour half the pudding into each pan, remove from the oven and serve hot, with roast.

MRS. CARL O. GIESSLER.

BEEF STEAK.

Have steak cut two inches thick, cook eight minutes on each side, turning often, season with pepper, salt, and butter and place in oven covered for a few minutes.

STUFFED STEAK.

Take a good sized steak, slash until tender. Have ready a dressing of bread crumbs, well seasoned, spread dressing on the steak, adding bits of butter. Roll up and tie firmly, put in a covered pan and bake in a moderate oven basting frequently. Serve with brown gravy.

MRS. H. F. YORKE

STUFFED BEEFSTEAK.

Take a rump steak about an inch thick, and make a dressing of bread, etc., spread it over the steak, roll it up, and with a needle and coarse thread, sew it. Lay it in an iron pot on a couple of skewers and put in just sufficient water to cover it. Let it stew slowly two hours. Serve in a dish with the gravy browned over it.

MISS DUTCHER.

SAVORY BEEF.

Take a shin of beef, from the hind quarter, saw it into four pieces, boil until the meat and gristle drop from the bones, and chop the meat very fine. Put it into a dish and season with a little salt, pepper, cloves and sage to your taste, pour in some of the liquor in which the meat has been boiled and put away to harden. To be served cold.

MRS. W. J. WHITE.

BEEF LOAF.

Four pounds round steak, Hamburged, 3 beaten eggs, 1 cup of cracker crumbs, 2-3 cup of milk and a scant $\frac{1}{2}$ cup of butter. Season with salt and poultry seasoning, mixing well, put in a loaf pan and bake. Mutton and veal may be used in the same way.

MRS. H. F. YORKE.

BEEF LOAF.

1 pint or more of chopped beef,
2 eggs beaten,
Salt to taste,
8 crackers (soda biscuits) 1 tablespoon butter.
broken and soaked in
hot water,

Enough milk to make the mixture the consistency of a stiff batter, pour in a baking dish and bake about one hour.

MRS. SIMEON WESTERVELT.

SAVORY MEAT.

Take $1\frac{1}{2}$ pounds of chopped beef and 1 large slice of ham, also chopped, and mix well together. To the meat add 3 eggs, 2 tablespoonfuls of melted butter (or olive

oil), and five crackers, rolled or chopped. Mix well. Season generously with salt and pepper. Make into a four inch roll and cook in the oven for one hour. Put some butter in the pan and baste frequently with the butter and water. This may be served hot as a "roast" but is nicer cut off cold for picnics, cold suppers, etc.

MRS. H. M. ROGERS.

BEEF A LA MODE.

5 lbs. of the top round	Bouquet (parsley and celery),
(larded),	
20 small white onions (fried whole),	Pepper and salt,
	6 whole carrots (large),
12 whole peppers,	4 whole cloves,
Pinch of thyme,	Small piece bay leaf,
	1 clove garlic.

Put meat, three hours before cooking, in large bowl, with $\frac{1}{2}$ cup vinegar, and $\frac{1}{2}$ cup water, add all spices, baste occasionally. Melt in sauce pan 1 tablespoon butter, $1\frac{1}{2}$ tablespoons of flour, cook until dark brown, add 2 onions, cut fine, cook five minutes longer. Add meat, whole carrots, and seasoning and let simmer for three hours, stirring occasionally. Add the whole onions which were previously fried a light brown and cook one hour longer. Remove meat, place on hot platter and garnish with the carrots, cut in thin slices, the whole onions arranged neatly and bunches of parsley. Strain the gravy, pour a little over meat and rest in gravy dish. If the gravy appears thin, do not add more flour, but reduce the quantity by allowing it to boil rapidly, uncovered, for a few minutes.

MRS. A. A. GOUBERT.

BEEFSTEAK ROLL.

Select a thin slice of steak. Make a dressing of bread crumbs and shredded onion, melted butter, pepper, salt, and sage. Spread on meat, roll and tie, put thin slices of bacon, and suet on top and baste often with the drippings. Bake about one-half hour.

MRS. W. F. W.

ESCALLOPED MEAT.

Chop meat of any kind fine (beef best), chop 3 hard boiled eggs fine by themselves, then make a cream sauce by taking 1 tablespoonful of butter, 1 full tablespoonful of flour, and $1\frac{1}{4}$ cups of milk. Put in a pudding dish a layer of meat, then of eggs, then the sauce, seasoning as you put on until the dish is filled, putting the sauce last. Then add a layer of fine bread crumbs, some pieces of butter, a little hot milk. Bake slowly, a nice brown.

MRS. BALL.

MEAT BALL.

Three pounds round beef steak, $\frac{1}{4}$ pound salt pork chopped fine, add a little salt, pepper and sage, 1 egg, mix well, make into a loaf and bake three hours. Baste often as you would roast beef. When cold slice for tea.

MRS. E. H. P.

MEAT CAKES.

1 cup chipped meat, 1 cup bread crumbs,
1-3 cup milk, 2 eggs, salt and pepper.

Make into cakes and fry in butter,

MRS. E. H. P.

TO COOK BACON.

Take thin slices of Swift's Premium Bacon, place in a tin and cook in oven till crisp.

FRIED TRIPE.

Put tripe into boiling water and boil until tender, drain. Make a batter of flour, egg, salt and pepper, dip the tripe and fry.

MRS. F. H. S.

PORTUGUESE PIE.

Take lean pieces of cold steak or roast beef and pass through a chopper. Cover the bottom of a baking pan (earthen) an inch or two deep with the meat, season this layer. Add a generous layer of tomatoes, season, and seal

with a thick layer of mashed potatoes. Smooth over and scatter small bits of butter on top and bake until nicely browned.

MISS B. OSBORN.

ROAST VEAL.

Remove the bone from the ham of veal, with a sharp pointed knife; make incisions about three inches apart, season well with salt and pepper, press in each incision a piece of salt pork about one by two inches in size; put water enough in dripping pan to cook it nicely; do not baste it but turn it over when necessary. Cook until well done and brown.

MRS. W. J. WHITE.

SOUTHERN VEAL CUTLETS.

Cut cutlets in pieces about the size of your palm. Shake pepper, salt, and flour in hot fat but do not burn. When all is cooked leave a little fat in the pan, add a large spoonful of flour and about 2 cups of milk to make gravy enough to cover the meat. Place in a shallow pudding pan, set on the back of stove and let bubble slowly for about three hours when it will be tender.

MRS. DEWITT COLEMAN.

A RAGOUT OF COLD VEAL.

Cut the veal into slices, put a large piece of butter in a frying pan, and as soon as it is hot dredge the meat well with flour, and fry a nice brown. Remove the meat and put in the pan as much of cold gravy as desired; season with pepper and salt and a wine glass of tomato catsup. Cut a few slices of cold ham, lay into the gravy and add slices of veal. It must be served hot.

MRS. CAMERON.

VEAL LOAF.

Three pounds veal chopped fine, 6 rolled crackers, 3 beaten eggs, 1 tablespoonful salt, $\frac{1}{2}$ tablespoonful black pepper, 3 tablespoonfuls thyme, 1 tablespoonful melted butter. Work the ingredients well together, and after pressing down in a buttered dish, pour over the melted butter and 1 tablespoonful of water. Bake two hours.

MISS DUTCHER.

PRESSED VEAL.

Boil 2 pounds of veal with $\frac{1}{2}$ pound of pork, very tender. Drain off the liquor and chop the meat very fine. Boil the liquor down to $\frac{1}{2}$ cup. Season the meat with salt, pepper and cloves. Place in a dish slices of lemon and 3 hard boiled eggs, alternately, then put in the meat, pour the liquor over all. Set in a cool place to harden. Cut in slices.

MRS. W. J. WHITE.

MUTTON A LA VENISON.

Take a fat loin, remove the kidney, let it hang a week (if the weather will permit). Two days before dressing it for cooking, take ground allspice, cloves and pepper, mix them. Rub into the meat a tablespoonful twice a day. Before cooking wash it off and roast as a leg. To preserve the fat and keep it in make a paste of flour and water, spread thickly over the meat. Over this tie a sheet of coarse paper well buttered. About a quarter of an hour before it is done remove the paper and paste, return to the oven and baste and dredge with flour.

MRS. CAMERON.

PORK LOAF. (Eaten Cold).

2 lbs. chopped pork,	$\frac{1}{2}$ teaspoon salt,
5 soda crackers rolled very fine,	Little sage, pepper, and small onion chopped fine.
1 egg beaten,	

Roll loaf in more cracker crumbs, put drippings on top and bake an hour. Shape in long round loaf and slice thin when cold.

MRS. W. H. CHILDS.

PORK CHOPS BREADED.

One egg broken on a soup plate with salt and pepper, 2 tablespoonfuls of milk. Dip the chops in the eggs, then in cracker crumbs and fry a nice brown.

MRS. DEWITT COLEMAN.

POTATO STUFFING FOR DUCKS.

Have hot mashed potatoes about one quart when mashed. Season with salt, pepper, sage and thyme. Mix all well together and add 2 good sized onions chopped fine. Make the dressing very salt and very hot with pepper so much so that one would think it too highly seasoned before it goes into the ducks, but when cooked it will be all right.

MRS. F. E. FOSDICK.

STEWED KIDNEY.

Take as may lamb kidneys as required, boil whole slowly for five or six hours, till tender. Change water once during boiling. Put a bit of salt and pepper in the water, when tender remove and slice using only the soft parts. Make sauce of drawn butter, flour, rind and juice of a lemon and chopped parsley. Thicken until of creamy consistency, mix with sliced kidney and serve hot on toast.

MRS. F. H. BOOTH.

BROILED BEEF OR CALVES LIVER.

Cut about $\frac{1}{2}$ inch thick, broil over a slow fire about fifteen minutes, place on a warm platter using plenty of butter, a little salt and pepper. Press the butter thoroughly in the liver.

H. M. S.

FRIED LIVER AND BACON.

Soak liver in milk or scald with boiling water to draw out blood, dry thoroughly and sprinkle with flour. Fry $\frac{1}{2}$ pound bacon and when crisp remove bacon and put liver in hot bacon fat and fry brown on both sides.

MRS. F. L. COLVER.

CREAMED LIVER.

Quantity for six. $1\frac{1}{2}$ pounds beef liver put in cold water and let boil one-half hour. Take from water and chop with 1 onion, boil with 1 quart fresh boiling water for a few minutes. Thicken with 1 tablespoonful butter, 1 full tablespoon flour. Toast bread and pour over slices.

MRS. L. E. TUTTLE.

LIVER LARDED.

Lard liver and press into mould. Bake an hour and a half, season with butter, salt and pepper. When cooked turn on a platter and put a glass of currant jelly over it and serve hot.

MRS. F. L. COLVER.

MINCED HAM.

One large cup of Swift's Premium Ham fine chopped, enough milk to cover it. Thicken with flour about as thick as rich cream, cover over nicely toasted bread and serve at once.

MRS. DEWITT COLEMAN.

HAM BALLS.

One cup of chopped ham (or other meat can also be used), pepper, chopped parsley, 4 tablespoonfuls of bread crumbs, 1 gill milk and yolks of 2 eggs. Cook milk and bread crumbs until thick, add yolks, remove from the fire and stir in the ham. Set aside to cool, then form into shape desired, and dip into egg and bread crumbs. Fry in smoking fat.

E. S. W.

TO BOIL HAM.

Ham should be put into cold water to boil. If it is very salt the water should be changed just after it begins to boil, a little vinegar, and $\frac{1}{2}$ cup sugar added to the water improves the ham very much. Boil it three or four hours, according to size, then skin it and place it in the oven for half an hour. Then cover with bread crumbs and replace in the oven for another half hour. Swift's Premium Ham is recommended.

MRS. H. OWENS.

BAKED FRESH HAM.

Select a small fresh ham, have the butcher remove the bone, wash and scrape and cut deep gashes on the outside, rub inside and out with salt, pepper and sage. Make a dressing as for turkey and fill opening left from removing bone, sew up. Place in hot oven and roast from four to six hours according to size.

MRS. GEO. STRAUS.

JELLIED TONGUE.

One boiled tongue, 2 ounces of gelatine dissolved in $\frac{1}{2}$ pint of water, 1 teacup of browned gravy, 1 pint of liquor in which tongue was boiled, 1 tablespoon of sugar, 3 tablespoons of vinegar, 1 pint of boiling water. Cut tongue in slices as for table. Let jelly cool and begin to thicken. Wet mould in cold water. Put in little jelly, then tongue, and so on till mould is filled. Set in cool place.

A. M. A.

TO MAKE MEAT TENDER.

When cooking meat or a fowl that is tough, put a tablespoon of vinegar in the water you boil it in. It will make it very tender.

A spoonful of stewed tomatoes in the gravy of either roasted or fried meats is an improvement.

MEAT AND FISH SAUCES

"Take the good the gods provide thee."—DRYDEN.

CREAM SAUCE.

Use a half pint of cream, 2 ounces of butter, 1 teaspoonful of flour, salt and cayenne to taste, when liked a small quantity of mace or lemon juice. Put the butter in a sauce pan, dredge in the flour, and keep stirring until the butter is melted. Add the seasoning and cream and stir the whole until it boils; let it simmer for five minutes, then add pounded mace, or lemon juice to taste.

MRS. C. R. BROWN.

PARSLEY SAUCE.

Take 2 teaspoonfuls of minced parsley, $\frac{1}{2}$ pint of melted butter, $\frac{1}{2}$ teaspoonful of sweet herbs. Put into a sauce pan a small quantity of water slightly salted, and when it boils throw in a good bunch of parsley, which has been washed, and let it boil for five minutes. Then drain and mince the leaves very fine, put in a bowl and pour over it half a pint of smoothly made white sauce, stir once that the ingredients may be thoroughly mixed.

MRS. C. R. BROWN.

EGG SAUCE.

Make a white sauce with 4 eggs, $\frac{1}{2}$ pint of melted butter, when liked, and a very little lemon juice. Boil the eggs until quite hard, which will be in about twenty minutes, and put them in cold water for half an hour. Take off the shells and chop the eggs into small pieces, not too fine. Make the sauce very smoothly and when boiling stir in the eggs, and serve hot.

MRS. C. R. BROWN.

BREAD SAUCE.

Take 1 pint of milk, $\frac{3}{4}$ of a pound of stale bread crumbs, 1 onion, a little pounded mace, cayenne pepper and salt to taste, also 1 ounce of butter. Peel and quarter the onion and simmer it in milk until perfectly tender. Break the bread into small pieces, put it in a very clean sauce pan, strain the milk over it, cover it up and let it remain for an hour to soak. Beat with a fork very smoothly, add a seasoning of pounded mace, cayenne and salt, with 1 ounce of butter; let the whole mixture boil and serve. To enrich this sauce a small quantity of cream may be added, just before sending it to the table.

MRS. C. R. BROWN.

CELERY SAUCE.

Take 6 heads of celery, 1 pint of white stock, some mace, a bunch of savory herbs; thickening of butter and flour or a half pint of cream, and a little lemon juice. Boil the celery in the stock with mace and herbs until tender, then rub the celery through a sieve. Add thickening of butter mixed with flour, or what is still better, with arrowroot. Just before serving put in the cream, boil, and squeeze in a little lemon juice. If necessary add a seasoning of salt and pepper.

MRS. C. R. BROWN.

MUSHROOM SAUCE.

2 tablespoons butter,	2 tablespoons flour,
$\frac{1}{2}$ cup cream,	$\frac{1}{2}$ cup chicken stock,
$\frac{1}{2}$ can or $\frac{1}{2}$ lb. mushrooms,	$\frac{1}{2}$ teaspoon salt,
Dash of pepper,	Few grains cayenne.

Melt butter, add flour, seasoning, stock and cream, chop mushrooms not very fine and add last. If fresh mushrooms are used they must be washed, peeled and sautéed in butter before adding.

MRS. F. L. COLVER.

BECHAMEL SAUCE.

1 tablespoon butter,	1 tablespoon flour,
$\frac{1}{2}$ cup stock,	$\frac{1}{2}$ cup cream,
Yolk of 1 egg,	$\frac{1}{2}$ teaspoon salt.
2 dashes pepper,	

Melt butter without browning, add flour, mix till smooth, add stock and cream, stir till boils. Take from fire, add salt, pepper and egg yolk well beaten.

MRS. F. L. COLVER.

MOCK BERNAISE SAUCE.

Chop a small onion very fine, and cook in 1 tablespoonful of vinegar, add 2 tablespoonfuls of Worcestershire sauce, 2 tablespoonfuls butter and the beaten yolks of 2 eggs, stirring all the time over hot water. When thick add one more tablespoonful of butter and serve with beefsteak.

MRS. S. J. BAXTER.

DARK SAUCE.

Mix together 2 tablespoonfuls of flour, 1 ounce of butter, $\frac{1}{2}$ pint of stock or gravy, 1 glass of port wine, 2 tablespoonfuls of black currant jam, 1 tablespoonful of vinegar, 1 bay leaf, 3 cloves, lemon peel, salt and pepper. Chop an onion and put it with the flour and butter to brown in a sauce pan; add the stock, a small piece of lemon peel and the other ingredients. Boil for six minutes and then strain.

MRS. C. R. BROWN.

ROBERT SAUCE

Put 2 ounces of butter in a stewpan, set it on the fire, and when browning throw in 3 onions, which must be cut into small slices. Fry brown and add 1 teaspoonful of flour, turn the onions in it and give them another fry. Add 4 tablespoonfuls of gravy or stock, salt and pepper to taste; boil gently for ten minutes, skim off the fat and add 1 teaspoonful of made mustard, 1 teaspoonful of vinegar, and the juice of 1 lemon. Let it boil once, and then pour around the steak or other meat for which it has been prepared.

MRS. C. R. BROWN.

SAUCE TARTAR.

$\frac{1}{2}$ pint mayonnaise dressing, 3 olives,
1 gherkin, 1 tablespoon capers.

Chop olives, gherkin and capers very fine, add to dressing and it is ready for use.

MRS. F. L. COLVER.

HORSE RADISH RELISH.

Peel and grate a tart apple. To two parts grated apple add one part grated horse radish. Serve with cold meats.

MRS. S. A. TIEDEMANN.

HORSE RADISH SAUCE.

Grate 4 tablespoonfuls of horse radish and mix it well with 1 teaspoonful of powdered sugar, 1 teaspoonful of salt, a half teaspoonful of pepper, and 2 teaspoonfuls of made mustard. Moisten with sufficient vinegar to give the consistency of cream, and serve in a gravy dish.

Three or four tablespoonfuls of cream added to the above will very much improve the appearance and flavor of this sauce.

MRS. C. R. BROWN.

SAUCE HOLLANDAISE.

$\frac{1}{2}$ cup butter, Yolks of 2 eggs,
Pinch cayenne, Pinch of salt.
Juice of 1 lemon,

Put butter in bowl or small saucepan, add yolks of eggs, pepper, salt and lemon juice and stir well, then add $\frac{1}{2}$ cup boiling water and stir constantly until like custard, which will take a few minutes only.

MRS. V. C. HUYLER.

OYSTER COCKTAIL SAUCE.

Enough for six covers: Mix together 3 tablespoonfuls each of vinegar, grated horse radish and tomato catsup, add 6 teaspoons lemon juice, three drops of tabasco. Keep cold. When ready serve oysters in chilled glasses, pour over sauce. Serve with slices of butter toast and slaw.

MRS. DEWITT COLEMAN.

SAUCE FOR STEAMED CLAMS.

Melt 2 tablespoonfuls butter, add 1 teaspoonful sugar, 1 teaspoonful catsup, cocktail or chilli sauce, a dash of cayenne pepper, juice of a lemon and $\frac{1}{2}$ a teaspoonful of tarragon vinegar, 1 large spoonful of clam juice before serving. Sauce to be kept warm.

Mrs. S. A. TIEDEMANN.

VEGETABLES

*"The onion strong, the parsnip sweet,
The training bean, the ruddy beet,
Yea, all the garden brings to light,
Speak it a landscape of delight."*

SCALLOPED WHITE POTATOES.

Cut in thin slices 6 raw potatoes, and put a layer of them in a baking dish. Dredge a little flour over them. also a little salt and two small lumps of butter; then add other layers like the first until the dish is full, and pour over all a pint of milk. Bake until well done.

MRS. J. J. HARING.

POTATOES STUFFED.

5 medium sized potatoes, Pepper, salt and yolk of one
½ an ounce of butter, egg.
1 tablespoonful grated
cheese,

Bake the potatoes in their skins and when done cut off a small slice from one end, scoop out the inside, and rub through a wire sieve, add to it ½ ounce of butter, 1 tablespoonful grated cheese, pepper, salt, and the yolk of egg. Mix well and refill the skins, fit on the slices which were cut off, and put into the oven again for ten minutes before serving.

MRS. E. H. BROWN.

POTATOES WITH CHEESE.

Cut thin boiled potatoes and arrange in a bake dish. Grate cheese over each layer of potatoes, pour a thin cream dressing over all the layers, grate a layer of cheese on top and bake until brown.

MRS. JOHN T. BAILEY.

POTATO PANCAKES.

12 large potatoes, grated Salt to taste,
raw, 5 whole eggs,
4 tablespoons flour, 1 small onion, grated.
Fry, in half butter and lard, the size of griddle cakes.
MRS. M. G. PROBST.

SWEET POTATO CROQUETTES.

Boil as many potatoes as you need. When cooked peel and wash them, add 1 egg beaten, make into oblong croquettes and roll in cracker crumbs. Put aside for several hours and then fry brown in hot lard. When done put on a sheet of brown paper in a warm dish to absorb the grease. Remove the paper carefully before serving.

MRS. J. J. HARING.

POTATOES A LA MARYLAND.

Boil 6 sweet potatoes with their skins on, peel, cut in halves, lay in shallow pan and cover with sweet cream. Add a little salt and a large piece of butter to each half. Put into hot oven and bake a rich brown. E. S. W.

BAKED SWEET POTATOES.

Boil 6 potatoes. When done drain off the water and let them dry for a few minutes on the back of the range. Peel and cut in half lengthwise; grease a pan and place the potatoes in it with a small lump of butter on each piece. Sift sugar over the potatoes with a little cinnamon and bake until brown.

MRS. F. L. COLVER.

HASHED BROWN POTATOES.

Chop cold boiled potatoes rather fine; to each half pint add 3 tablespoons of cream, $\frac{1}{2}$ teaspoon salt, dash of pepper. Mix, put a tablespoon of butter into a frying pan, put in the potatoes, and see that they are perfectly flat, cook slowly until golden brown, fold one-half over the other; turn out on a heated dish. MRS. N. R. PENDERGAST.

POTATO PUFF.

One pint cold mashed potatoes, season to taste with salt and pepper, celery salt and parsley if desired, butter the size of a large walnut. Moisten with 1 cup of warm milk or cream; beat thoroughly. Beat and add separately the yolks and whites of 2 eggs, beaten thoroughly. Turn into a shallow baking dish, do not smooth over, and bake in a quick oven twenty minutes or until puffed and brown. Some add chopped meat for variety. C. A. S.

POTATOES ROASTED IN MEAT.

Pare the potatoes and place in pan on rack with meat, basting when you do the meat.

POTATO RISsoles.

Take 2 cups of mashed potatoes and press them through a vegetable press, to make them very light and flaky. Melt a tablespoon of butter and add to the potatoes. Stir in the yolks of 3 eggs a teaspoon of finely chopped parsley, a little cayenne pepper, a teaspoon of salt, $\frac{1}{4}$ teaspoonful of onion juice, with a very little grated nutmeg. After mixing all well together, make the potatoes into balls the size of a walnut, dip in beaten yolk of egg, then in very fine bread crumbs. Half an hour before they will be ready to cook place on the fire a pan of deep fat and see that it is boiling before the potato balls are placed in it. Only one minute is required for cooking them if the fat is in the right condition. This is a delightful dish when properly prepared, and should be garnished with parsley. May be served with cream dressing. MRS. F. L. COLVER.

POTATOES RE-HEATED.

Chop cold boiled potatoes quite fine and season with salt and pepper. Have a spoonful of smoking hot fat in a small frying pan. Put in the potatoes, press them down firmly and smoothly and add two or three tablespoons of hot water. Cover and cook for ten minutes on a moderately hot stove, and if a brown crust has been formed, turn

it over like an omelet and transfer to a hot vegetable dish. Potatoes will be crisp outside and tender and moist inside.

F. L. C.

CREAMED POTATOES AND EGGS.

6 good sized white potatoes 3 eggs boiled hard.
peeled and boiled,

When thoroughly cold cut potatoes into dice, cut whites of eggs into pieces and grate yolks of eggs. Butter baking dish, put in white potatoes, then a layer of white of eggs, then sprinkle with yolks, season with salt and pepper, and dot with butter; go on this order until all are used, then pour over all a rich cream sauce and bake twenty minutes to half hour; brown nicely on top.

CREAM SAUCE.

1 cup cream,	2 tablespoons butter,
Salt and pepper,	2 tablespoons flour.
1 cup milk,	

Melt butter, add flour and cook a few minutes, then milk gradually, then season and last add cream slightly beaten.

A. R. F.

FRIED POTATOES WITH EGGS.

Slice cold potatoes and fry them with small pieces of salt pork until brown, then break in 2 or 3 eggs and stir well until cooked. Serve immediately.

BAKED GREEN PEPPERS.

1 cup cold meat,	1 medium sized tomato,
½ teaspoon salt,	1 tablespoon butter.
¼ cup uncooked rice,	

Chop the meat fine before measuring, peel the tomatoes and cut into dice, drain well. Mix all together and nearly fill the peppers with the mixture. Stand them in a baking pan. Put in the pan sliced onion. One tablespoon butter, the juice from draining the tomato and enough water to reach to half the peppers. Bake one hour in a slow oven,

basting every fifteen minutes. Lift the peppers from the pan, thicken the gravy and pour over the peppers. Enough for three peppers. After the peppers are filled replace the top and tie on.

MRS. F. L. COLVER.

SCALLOPED ONIONS.

Boil onions till tender; then lay them in an earthen baking-dish; cover with cream sauce; over the whole sprinkle bread crumbs moistened with melted butter and milk. Season with pepper and salt and bake until crust is brown.

MRS. G. W. KYBURG.

SPINACH.

Put $\frac{1}{2}$ peck of spinach into cold water to freshen; pick it over carefully, removing all wilted leaves. Pass it through five changes of water to free it from grit. Put it in a saucepan; enough water will cling to it for the cooking. Cover the saucepan; stir occasionally so it does not burn. After fifteen minutes add a tablespoon of salt, and cook five minutes longer; then turn it into a colander to drain. When it is dry, chop it very fine. Put into a saucepan $1\frac{1}{2}$ tablespoons of butter, and 1 tablespoon flour. After they are a little cooked add a teaspoon of salt, dash of pepper, and the spinach. Cook five minutes. Then add a $\frac{1}{2}$ cup of cream or milk, and cook another five minutes. Stir constantly, to prevent burning. Taste to see if the seasoning is right. Serve in a vegetable dish or in the center of a dish with chops around it.

MRS. J. B. LANSING.

CORN PUDDING.

1 can corn put through the	1 cup milk,
grinder,	Butter, salt and pepper, bake
1 egg,	half an hour.
1 green pepper,	

GREEN CORN FRITTERS.

To 6 ears corn scraped, allow 6 crackers, rolled fine; 2 tablespoons flour, season with salt and pepper to taste, 1

teaspoon baking powder. Mix with milk enough to make a rather stiff batter. Fry in thin cakes and serve hot.

MISS ELLEN M. SMITH.

OYSTER CORN CAKE.

Take 1 quart green corn grated with a coarse grater or crushed with a rolling pin, 2 cups new milk, 1 cup flour. Mix the batter well together, add 2 eggs well beaten. Season the batter with salt and bake on griddle. A good imitation of the taste of oysters. MISS ELLEN M. SMITH.

BAKED CORN.

Take 1 can of corn or grated corn to make 1 pint. Add to it 2 well beaten eggs, salt to taste, and 1 tablespoonful of milk. Put in a greased baking dish 1 layer of the batter, a lump of butter, and dredge a little flour over it; repeat this until your dish is full, then bake a light brown, and serve at once.

MRS. J. J. HARING.

Mrs. J. J. Haring.

CORN AND PEPPER CASSEROLE.

1 can corn, 2 green peppers, chopped
Butter size of walnut, fine,
Salt and pepper to taste.

Mix all together in a baking dish. Cover with $\frac{1}{2}$ cup bread crumbs, browned in a tablespoon of butter. Bake one-half hour.

C. A. S.

C. A. S.

STEWED CELERY.

Cut the coarse pieces of celery and ends of stalks, using the fine leaves also, into inch (or less) pieces. Pour over boiling water to nearly cover. Boil until tender (about one hour). If water is not all absorbed pour off, and add 1 pint white sauce. F. L. C.

F. L. C.

FRIED SUMMER SQUASH.

Wash and slice about $\frac{1}{2}$ inch thick. Sprinkle with pepper, salt and roll in flour, then fry in $\frac{1}{2}$ butter and $\frac{1}{2}$ lard until brown. A half hour or less should be enough to fry. Cook slowly with cover over frying pan.

ASPARAGUS.

Wash carefully; cut the ends until the tender part is reached. Boil in salted water gently until tender, about fifteen or twenty minutes. Drain; serve with white sauce.

CREAMED CABBAGE.

$\frac{1}{2}$ cup vinegar,	$\frac{1}{4}$ cup sugar,
$\frac{1}{2}$ cup milk,	1 lump butter, size of egg,
2 eggs,	Salt and pepper to taste.

Place milk in saucepan, let come to boil, add sugar, eggs, salt, pepper, butter. Slowly add vinegar until all has bubbled up once. Have about $\frac{1}{4}$ of medium sized cabbage cut as slaw; pour over cabbage, set aside to cool. In Winter it will keep for days.

MRS. DEWITT COLEMAN.

CREAMED SLAW.

Chop a head of cabbage fine and sprinkle on a little salt; let it stand while you make the cream. Mix well together, and cook slowly until quite smooth and creamy.

1 tablespoon flour,	1 tablespoon sugar,
1 tablespoon butter,	$\frac{1}{2}$ teacup sweet milk or
$\frac{1}{2}$ teacup vinegar,	cream.
1 egg,	

When done, pour over the cabbage. After you put it in the dish, sprinkle with pepper. Excellent if kept in a cool place.

MISS JULIA BLACKWELL.

RED CABBAGE.

1 medium sized cabbage, cut	3 sour apples,
fine,	3 large onions, sliced.

Arrange the above in layers, seasoning each layer with salt and pepper. Then put $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ pint of claret in the saucepan, cover tightly and let it stew on the back of the range for two and one-half to three hours.

M. G. P.

CREAMED TURNIPS.

Pare and cut turnips, in cubes; boil in salted water until tender; drain. Rub 2 tablespoons butter and 2 of flour together until creamy, add 1 pint hot milk and pour over turnips. Season to taste. MRS. C. D. SPALDING.

BEETS IN WINE.

Cook beets in morning to be served in evening. If any are little white put all in covered dish after paring until all are same color. Cut fine. Two tablespoons butter, 2 tablespoons sugar. Put in a skillet and brown three or four minutes. Add beets, stirring constantly three or four minutes, add $\frac{1}{2}$ tablespoon flour stirring two or three minutes. Then add 3 tablespoons claret wine. Cook five minutes, stir constantly, cooking in all fifteen minutes. Put in double boiler to keep warm until served, adding 1 tablespoonful of tarragon vinegar when putting in double boiler.

MRS. C. D. SPALDING.

STUFFED GREEN PEPPERS.

Cut the tops off from the bell of green peppers, carefully remove the seeds, chop together very fine 1 small onion and 1 large firm tomato, peeled, add an equal amount of stale bread or cracker crumbs, the former being preferable, salt and pepper to taste, moistening with melted butter. Fill the peppers with the mixture, replace the tops and bake twenty minutes to half an hour in a slow oven.

PARSNIP BALLS.

Boil parsnips in slightly salted water until tender, remove the stringy portions and mash fine the remainder, form into balls after seasoning with salt and pepper, then fry these balls brown in butter.

FRIED APPLES.

Fry eighths in butter, 1 cup water.
Add 3 tablespoons molasses,

Cover; steam till tender. Uncover and brown.

MRS. HOWARD E. BROWN.

BAKED TOMATO.

A layer of sliced tomato, with skins taken off; a layer of grated bread crumbs; pepper, salt and tablespoon of butter spread over all, also large kitchen spoon of sugar, and an onion cut in small pieces.

MRS. V. L. CLARKE.

FRIED TOMATOES.

Place the tomatoes in boiling water to remove skins. When cool, slice the tomatoes about $\frac{1}{2}$ inch thick. Dip in yolk of egg beaten, then in bread crumbs. Fry in lard till brown. Cover with thick cream sauce, using yolk of egg in sauce. Sprinkle with green peppers, chopped fine. Serve hot.

MRS. F. H. BOOTH.

ESCALLOPED TOMATOES.

Place a layer of tomatoes in a dish and sprinkle on them a little salt and pepper. Make a dressing of
1 cupful of bread crumbs, 1 tablespoon of butter,
1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper.
1 teaspoon of sugar,

Rub the butter into the crumbs and add the rest. Spread the mixture on the tomatoes and add another layer of tomatoes, then dot the top with bits of butter, dust with pepper, a little sugar and cover with dry crumbs. Bake covered one-half hour, uncover and cook until browned.

MRS. W. B. INGALLS.

SPAGHETTI A LA ITALIEN.

Break in half $\frac{1}{2}$ a package of Italian Spaghetti, and throw in boiling water. Cook until tender; it will be about half an hour. Throw in colander, drain and place colander over a saucepan of boiling water to keep hot. Make the following sauce: Put in a sauce pan a good sized onion cut very thin, with 2 tablespoons of butter, cook until onion is done, then add 1 cup rich soup stock, 1 cup strained tomatoes, thickened with a little flour, 1 can of mushrooms or $\frac{1}{2}$ pound fresh mushrooms, salt and pepper, and a chopped Spanish pepper. To serve: put the spaghetti in the center

of a platter, pour the sauce over it, and on top of all put plenty of grated Parmesan cheese. Recipe of Antonio Barili.

MRS. F. H. BOOTH.

TOMATO SAUCE.

1 can tomatoes, 8 cloves,
2 tablespoons butter, 2 tablespoons flour.
1 small slice of onion,

Cook tomatoes with cloves, 1 teaspoon salt, 1-3 teaspoon pepper and onion for ten minutes. Heat butter in small frying pan, add flour, stir over fire until smooth brown, then stir into the tomatoes and cook two minutes. Rub through fine strainer.

MRS. F. H. BOOTH.

BAKED MACARONI WITH CHEESE.

One-half package of macaroni boiled in salt water until tender. Make a cream sauce of a pint of milk, tablespoonful of butter, flour enough to thicken, salt, pepper, and a dash of paprika. Have ready a $\frac{1}{2}$ pound of grated cheese. Put a layer of the macaroni in a baking dish, then cream sauce and then the cheese and so on alternately until the dish is full. Dots of butter on top and bake until brown.

MRS. C. H. FULLER.

MACARONI WITH TOMATOES.

One and one-half cups macaroni broken into 1 inch pieces, cook in boiling salted water until very tender, then put into very cold water to remove starch.

2 tablespoons butter, 2 tablespoons chopped green
2 tablespoons chopped cel- pepper,
ery, 2 medium sized onions
2 cups strained tomatoes, chopped fine.

Heat butter, cook chopped onion in it and when a little yellow add pepper and celery,

1 teaspoon salt, Dash of pepper,
1 teaspoon sugar, Pinch of soda.

Cook tomatoes, add salt, sugar, pepper.

Put tomatoes into other mixture and thicken slightly if necessary. Butter dish, put in half macaroni, pour over

it $\frac{1}{2}$ the sauce then remainder of macaroni and rest of sauce, dot with butter and cover with crumbs, stirred into melted butter. Bake twenty minutes, if baked right away; if prepared in morning, cook about half hour before wanted.

A. R. F.

BAKED BEANS (Yankee Fashion).

One quart small pea beans washed and soaked in cold water over night. Next morning turn off water and put in saucepan with fresh cold water, cook until tender. Take some out on a spoon and blow on them; if the skins loosen take them off the stove, pour off water, but do not throw away. Have ready a $\frac{1}{2}$ pound square piece of pork, lean and fat. Put beans in a little brown stone pot until you have nearly all in, then score pork rind and lay on top of beans and put in remainder and cover pork so only a little rind can be seen. Put 5 tablespoons N. O. molasses and 1 tablespoon of salt in water to which beans were cooked, pour over beans so they are covered. If all is not used save to add later. Put beans in oven and bake slowly all day, look at them every hour or so and add a little water (boiling), so as not to stop the cooking. Add no more water when within about three hours of serving, but let them cook in the pork fat. When ready to serve take out pork, place in center of platter, place beans around it and turn juice over beans.

Mrs. F. E. Fosdick.

STUFFED BAKED TOMATOES.

Wash 4 ripe tomatoes; cut out the tops carefully and scoop out the seeds. For dressing, roll 10 to 12 crackers fine; add $\frac{1}{2}$ teaspoonful salt, a little pepper and butter, the size of an egg, melted with enough hot water to make quite moist. Stuff the tomatoes and replace the tops. Pour a little hot water into the baking pan, and bake in a hot oven for thirty to forty minutes.

Mrs. J. J. Haring.

TOMATO JELLY.

Take 1 quart can tomatoes, stew until very soft. Strain. Season to taste with salt, pepper, sugar and a small piece of

butter. Dissolve enough gelatine to solidify 1 quart and add to tomatoes. Mould in cups and chill. To remove dip cups for an instant in hot water. F. L. C.

BRUSSELS SPROUTS.

Cut the sprouts from 2 medium sized stalks (pick off all tarnished leaves), and lay them for an hour in salted water. Drain them well and cook them in plenty of boiling water, uncovered, till tender, from ten minutes to half an hour, according to their age; drain in a colander and serve with a hot sauce. C. A. S.

CAULIFLOWER WITH CREAM SAUCE.

Pick off the outer leaves, and cut off the stem close to the bottom of the flowerets; wash the head in cold water; then soak the top downward, in clear, cold water one hour. Place the head in a kettle of boiling water, stem downward; cover the kettle and boil thirty minutes or until cauliflower is tender. When done spread the cauliflower in a dish and pour over it a sauce made as follows: Beat thoroughly 1 tablespoon butter, 1 dessertspoon flour, 1 teaspoon salt and a dash of black pepper. Add a pint of milk, cook until it thickens. MRS. F. L. COLVER.

FRIED CUCUMBERS.

Slice, sprinkle with salt and pepper, dip in beaten egg, then in cracker dust, fry brown.

RICE CROQUETTES.

Boil 1 cup of rice until all the water is absorbed and the rice is quite soft. To boil the rice, put a scant cup of rice in a saucepan in which there are 2 cupfuls of boiling water, slightly salted. Let the rice boil violently for ten minutes; then set it back on the stove or in a double boiler, where it will cook slowly. Do not stir the rice or touch it while it is cooking. When the rice is done and the water evaporated each kernel will be separate and expanded to four times its size before cooking. While the rice is hot add to it a teaspoonful of butter, 2 tablespoonfuls of sugar, the well beaten

yolk of an egg, and if not moist enough, add a little hot milk. Whip all these ingredients to a smooth mixture, and when cool shape into cork-shaped croquettes; then roll them in very fine cracker dust, then in beaten egg; then again in cracker dust. Let them stand for an hour or two in a cool place; then drop them in smoking hot fat, deep enough for them to float, and fry a golden brown. Do not put so many of the croquettes in the fat at once that they crowd each other. When done, lift them from the fat with a skimmer; drain them for a moment over the kettle, then lay them on coarse brown paper two or three minutes until quite free from fat.

MRS. J. J. HARING.

TIME FOR COOKING SUMMER VEGETABLES.

Greens—Dandelions	1½	hours
Spinach	1	hour
String beans	2	hours
Green peas	½	hour
Beets	1	hour
Turnips	1	hour
Squash	1	hour
Potatoes	1-3	hour
Corn	1-3	hour
Asparagus	1-3	hour

This applies to young and fresh vegetables.

TIME FOR WINTER VEGETABLES.

Squash	1	hour
Potatoes, white	½	hour
Potatoes, baked	½	hour
Sweet potatoes	¾	hour
Turnips	2	hours
Baked sweet potatoes.....	1	hour
Beets	3½	hours
Parsnips	1	hour
Carrots	1½	hour
Cabbage	3	hours

SALADS AND DRESSING

*"We may pick a thousand salads
Ere we light on such another."*

The essential thing is to have the salad fresh and cold; and if green, to have the leaves crisp and dry. All greens should be carefully washed in cold water. After they have stood for an hour in cold or ice water, free them from moisture by swinging them in a wire basket, or dry, without bruising, each leaf carefully with a napkin.

MRS. J. B. LANSING.

Two or three drops of vinegar put in the yolk of each egg when making mayonnaise dressing, before stirred at all, will prevent eggs from curdling.

MRS. H. S. ERNST.

FRENCH DRESSING.

Four tablespoonfuls of olive oil, 2 tablespoonfuls of vinegar, 1 level teaspoonful of salt and $\frac{1}{2}$ teaspoonful of black pepper. Beat well. The amount of oil may be increased or decreased to taste. If desired the bowl may be rubbed with half an onion.

MRS. J. B. LANSING.

MAYONNAISE SALAD DRESSING.

One teaspoonful of mustard, 1 saltspoonful of salt, 3 shakes of black pepper, 3 shakes of paprika, yolk of 1 egg, 1 pint of olive oil and 3 tablespoonfuls of vinegar. Put mustard, salt, pepper and egg in soup plate and stir until stiff. Then add oil by drops until well formed, then a few drops of vinegar, then oil alternately until finished.

MISS MARGARET DELAHANTY.

MAYONNAISE DRESSING.

Mix 1 teaspoonful of mustard, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of cayenne pepper together. Add the yolks of 2 raw eggs, mix well. Add 1 pint of olive oil slowly, thin with lemon juice, add more oil, thin with vinegar. After mixing the mustard, salt, pepper and part of the oil, beat thoroughly and as it is beaten it will thicken.

MRS. J. T. BAILEY.

CREAM DRESSING FOR FRUIT SALAD.

Yolks of 2 eggs, scant $\frac{1}{2}$ cup of milk, 2 teaspoonfuls mustard, 1 teaspoonful sugar, vinegar to make a thin paste, butter the size of a butternut and a pinch of salt. Boil these ingredients together in a double boiler until creamy, then set away to cool. When ready to serve add $\frac{1}{2}$ cup of whipped cream and whip all together. This dressing is delicious served on any combination of fruit and nuts.

MISS HARRIET WESTERVELT.

CELERY AND APPLE SALAD.

Two cups of celery chopped fine, grated rind of 1 orange, 1 cup of apple cut into dice. Mix the above with the following mayonnaise: 1 very cold egg yolk, with 2 drops of vinegar on it and 1 teaspoonful of onion juice and yolk of 1 boiled egg, 1 cup of cold olive oil, a tablespoonful of sugar, a tablespoonful of vinegar, a tablespoonful of lemon juice, a little salt and cayenne pepper and a half teaspoonful of mustard. Mix thoroughly by stirring oil drop by drop to the egg, and a few drops of vinegar, lemon, salt, pepper, etc., which have previously been thoroughly mixed together. Serve either on white lettuce or in the apple cups, with cheese balls rolled in the chopped walnuts.

MRS. H. O. POND.

POTATO AND CUCUMBER SALAD.

6 large potatoes, 1 beet,
1 large cucumber, 1 onion, medium, sliced thin

DRESSING.

1 large cup sour cream, 1 teaspoon mustard,
1 tablespoon butter, Yolks of three eggs,
1 teaspoon sugar, Little salt and pepper,

Allow to cook until thick, take from stove and add vinegar to taste. Put in bowl layer of potatoes, beet, cucumber, onion and dressing, then potato, etc., until bowl is full.

MRS. H. S. ERNST.

CHICKEN SALAD.

Cut cold cooked chicken into dice one-half inch square or into pieces of any shape, but not too small. Use only the white meat, and be very particular as to appearance, but the dark meat is also good. Wash and scrape the tender stalks of celery, cut them into small pieces, and dry them well. Use equal amounts of celery and chicken. Mix with the chicken, oil, vinegar, salt and pepper, using 4 tablespoonfuls of vinegar, 2 of oil, one teaspoonful of salt, and $\frac{1}{2}$ teaspoonful of pepper to about 2 quarts of chicken. Stir into the meat and let it stand a couple of hours; drain off any of the liquid which has not been absorbed, before combining the chicken with the other parts of the salad. Keep in a cold place until ready to serve, then mix with it the celery and part of the dressing. Put lettuce leaves around the dish, fill with the salad and pour over the remainder of the dressing.

CHICKEN SALAD DRESSING.

Use mayonnaise dressing and just before serving add whipped cream to the dressing to give it delicate flavor and nice color.

MRS. J. B. LANSING.

SALMON SALAD.

One quart of cooked salmon, 2 heads of lettuce, 2 tablespoonfuls of lemon juice, 1 of vinegar, 1 teaspoonful of salt, one-third teaspoonful of pepper, 1 cup-

ful of mayonnaise dressing. Break up the salmon, add to it the salt, pepper, vinegar, and lemon juice. Put in the ice-box for two or three hours. Serve on lettuce with mayonnaise.

MRS. J. B. LANSING.

LOBSTER SALAD.

Cut the boiled lobster into inch pieces. Take one part of oil and three of vinegar, with pepper and salt to taste. Stir into the lobster and keep in a cool place until ready to serve. Drain off any of the liquid which may be left unabsorbed. Serve on lettuce leaves with a thick covering of mayonnaise. Sprinkle over it the powdered coral of the lobster.

MRS. J. B. LANSING.

TUNNY FISH SALAD.

Cut the fish into small pieces and mix thoroughly with the oil of the fish and with mayonnaise dressing. Serve on crisp lettuce leaves.

MRS. F. H. BOOTH.

SHRIMP AND TOMATO SALAD.

Place shrimps on lettuce leaves, then slice tomatoes. Add mayonnaise dressing.

MRS. J. B. LANSING.

SPANISH SALAD.

Cut into small pieces 1 cup of celery, 3 cooked beets, 2 cold potatoes, and $\frac{1}{2}$ a raw apple. To this add the boneless part of 6 sardines. After removing the skin, reduce to a pulp. Mix all ingredients together thoroughly, pour over French dressing and serve on lettuce.

MRS. J. B. LANSING.

HARLEQUIN SALAD.

- | | |
|---|--|
| 1 cup French peas
(finest grade), | 2 heaping tablespoons chopped chives, |
| 1 cup French string beans
(finest grade), cut, | 2 heaping tablespoons chopped parsley, |
| 1 cup pickled beets cut into
cubes, | 2 heaping tablespoons green pepper, |
| 1 cup celery cut into cubes, | 1 cup cucumber, cut into
cubes, |
| 3 hard boiled eggs, | 1 hard head lettuce, |
| 3 medium sized potatoes
(cold boiled), | 4 large tomatoes. |

Cut 3 cold boiled potatoes into cubes and mix with the whites of 3 hard boiled eggs cut into pieces; add chives, parsley and green pepper. Mix with French dressing. Mix peas, string beans, beets, celery and cucumbers (all cut about the same size) and cover with French dressing. Cover both combinations and let stand in ice-box one hour. Wash and fix lettuce and select two leaves for each person. Peel tomatoes and cut into halves; grate yolks of eggs. When ready to serve mix the two mixtures together and put in strainer for a few minutes, then mix 4 tablespoons of mayonnaise with it. Place half of a tomato on two leaves, and put a heaping tablespoon of mixture over top of tomato, then a teaspoon of dressing, and sprinkle with grated egg yolks. Serves eight or ten people. If wanted for ten, have five large tomatoes in place of the four given above.

Mrs. A. R. Fosdick.

POTATO SALAD.

Cut cold potatoes into dice shape. Add a little finely chopped onion as desired. Set into dish of nice crisp lettuce. Serve with mayonnaise dressing.

Miss Margaret Delahanty.

VEGETABLE SALAD.

Cook lima beans until tender. When cold add about equal amounts of beets, potatoes, celery, and one good sized onion cut up. Serve on crisp lettuce leaves with mayonnaise dressing.

Mrs. Mary Elliott.

CUCUMBER SALAD.

Take half as many medium sized cucumbers as there are persons at dinner, cut the cucumbers in halves lengthwise, scoop out the pulp. Mix with this cucumber pulp, half as much ripe tomatoes, cut in small bits, quarter as much chopped green peppers (seeds removed), enough grated onion to season well and moisten with French dressing. Fill the cucumber shells with the preparation and decorate the top with olives and sprigs of parsley. Serve very cold.

MRS. J. T. BAILEY.

SPANISH PEPPER SALAD.

Fill the peppers with cream cheese, and serve on crisp lettuce leaves with French dressing.

MISS FLORENCE PALMER.

AMERICAN SALAD.

1 cup firm white grapes, cut into halves and seeded,	12 dates, stoned and cut into halves,
1 cup celery cut into cubes,	12 walnuts, broken into pieces.
1 cup pineapple cut into cubes,	

Serve with mayonnaise on white leaves of crisp lettuce.

A. R. F.

STUFFED TOMATOES.

1 cup chopped celery, not too fine,	1 tablespoon chopped chives,
1 cup chopped cucumber,	1 tablespoon chopped parsley
2 tablespoons chopped green pepper,	12 walnuts, chopped.

Mix all ingredients together and season. Peel and cut tops from number of tomatoes needed, remove some of tomato to leave space. Add the tomato removed to chopped mixture and then fill the spaces of tomatoes left with the mixture. Put a teaspoonful of mayonnaise on top of each and a perfect walnut half. Serve on a lettuce leaf, or a nest of celery straws.

MRS. A. R. FOSDICK.

CABBAGE SALAD (French Style).

2 red peppers, chopped, not too fine,
1 cup chopped celery,
4 hard boiled eggs.

**½ cup walnut meats, broken
into pieces,**

Shred half of a hard cabbage and let lay in ice water in ice box one or two hours, or until ready to use.

Mix red peppers with cabbage and heap in center of dish. Cut eggs into halves lengthwise and remove yolks. Fill centers of whites of eggs with celery and walnuts mixed together and moistened with mayonnaise. Place around cabbage. Grate yolks of eggs over all. Serve with mayonnaise.

MRS. A. R. FOSDICK.

MRS. A. R. FOSDICK.

CELERY SALAD.

Wash and scrape the tender stalks of celery, cut them into ¼ inch pieces, or into straws two inches long. Place them in ice water for a few minutes. Mix with either French or mayonnaise dressing and serve on lettuce leaves.

Mrs. J. B. LANSING.

CELERY AND WALNUT SALAD.

. Mix with the celery, cut into small pieces, one-third of the quantity of English walnut meats broken in two, and enough mayonnaise to moisten it well. Serve on lettuce leaves.

MRS. J. B. LANSING.

MRS. J. B. LANSING.

SWEETBREADS WITH CELERY SALAD.

Cut cold cooked sweetbreads into dice and mix with an equal quantity of celery. Cover with mayonnaise and serve on lettuce leaves. MRS. J. B. LANSING.

MRS. J. B. LANSING.

TOMATO JELLY.

Cook slowly together for one-half hour, $\frac{1}{2}$ can tomatoes, $1\frac{1}{2}$ pints of chicken stock, 2 or 3 stalks of celery, 1 small onion, and salt and pepper to taste. Soak $\frac{1}{2}$ package of gelatine in cold water, and after the tomato and stock have cooked one-half hour, add the gelatine and strain, pressing through a fine sieve all the juice and pulp of the

tomatoes possible. Put in individual moulds and serve on lettuce with mayonnaise. Color with a little cochineal.

MRS. F. H. BOOTH.

LETTUCE AND TOMATO SALAD.

Slice fresh tomatoes, put into a salad dish, cut a small onion in little pieces over the tomatoes. Arrange lettuce leaves around the dish and over the tomatoes and pour French dressing over it.

MRS. J. B. LANSING.

LETTUCE SALAD.

Use only the tender leaves. Let them stand half an hour in cold water, then dry carefully. Rub the inside of the salad bowl lightly with an onion. Arrange leaves in the bowl in circles, the heart leaves in the center. Sprinkle over them a teaspoonful of parsley and chives, chopped fine. Pour over French dressing. The parsley and chives may be omitted if preferred.

MRS. J. B. LANSING.

TOMATO AND CELERY SALAD.

Skin whole tomatoes, take out inside, mix with celery, cut fine and put back again. Place on lettuce leaves and cover with mayonnaise.

MRS. WATSON G. CLARK.

ORANGE SALAD.

Slice oranges in thin round slices. Place on lettuce leaves and cover with French dressing.

MRS. WATSON G. CLARK.

CHEESE BALL SALAD.

Roll cream cheese balls in finely chopped peppers. Place on lettuce hearts and serve with French dressing.

MRS. WATSON G. CLARK.

CHEESE BALL SALAD.

Mix a very little chive with cream cheese and finely chopped English walnuts, roll into small balls with butter patties. Place on or under lettuce leaves and serve with French dressing.

MRS. V. C. HUYLER.

CUPID SALAD.

4 oranges,	1 large tart apple,
2 bananas,	1 egg,
1-3 cup of sugar,	1 tablespoonful of brandy.
1 pint strawberries,	

Cut the oranges in halves, scoop out the pulp, keeping the peel intact. Slice the bananas, and hull and slice the strawberries. Place all the materials on ice. Make a dressing of the apple, egg, sugar and brandy. Grate the apple and sprinkle it with sugar as you grate so as to keep it from turning dark; add to it the brandy and unbeaten white of egg, and with a wire egg beater beat until it is stiff and fluffy. With sharp scissors cut the orange cups near the top into scallops, and tie them together in pairs with baby ribbon. When ready to serve fill the orange cups with the prepared fruit and heap the dressing on top.

MRS. CHAS. R. BROWN.

NUT SALAD SERVED IN BANANA BOAT.

One-half pound of English walnuts cut in small pieces, an equal amount of celery. Add mayonnaise, salt, pepper, and stuffed olives. Cut banana in half, lengthwise, take out fruit and fill with nut salad. Put skewer through a lettuce leaf and use for a sail.

MRS. WATSON G. CLARK.

ASPARAGUS SALAD.

Put tender asparagus tips on crisp lettuce leaves and add strips of the Spanish peppers which are put up in oil. Serve with French dressing.

MRS. J. B. LANSING.

CREAM CHEESE SALAD.

Put cheese through a potato sieve, sprinkle on lettuce leaves, with small quantity of strawberry jam. Serve with French dressing.

MRS. V. C. HUYLER.

ROQUEFORT CHEESE SALAD.

Finely grated roquefort cheese put on lettuce leaves and serve with a French dressing makes a delicious salad.

MRS. F. H. BOOTH.

FRUIT SALAD.

Cut 2 oranges, 1 apple, 1 banana (if desired), 3 slices of fresh pineapple into small pieces. Take the skin and seeds from $\frac{1}{2}$ pound of malaga grapes, cut 1 dozen maraschino cherries into halves, quarter a dozen English walnuts. Mix all together and serve on crisp lettuce leaves. Pour French dressing over it and add a few halves of walnuts and whole maraschino cherries.

Hawaiian Sliced Pineapple is recommended.

MRS. J. B. LANSING.

WALDORF SALAD.

Place some chicory on lettuce leaves, add tomatoes and hard boiled eggs cut in quarters, and celery and beets cut fine, and pour over it a French dressing.

MRS. N. R. PENDERGAST.

BREAD

*"The very staff of life—The comfort of the husband—
The pride of the wife."*

BREAD.

Three-fourths compressed yeast cake, dissolved in cup of warm water, 3 cupfuls warm water (1 quart in all) to which add

1 tablespoon butter,	1 tablespoon salt,
1 tablespoon lard,	(All even spoonfuls.)
1 tablespoon sugar,	3 qts. sifted flour.

(A good recipe for bread mixer).

MRS. L. E. TUTTLE.

MILK AND WATER BREAD.

For 4 loaves:

1 pt. scalded milk,	1 tablespoon lard,
1 cake compressed yeast,	1 tablespoon butter
2 teaspoons salt,	1 tablespoon sugar,
1 pt. warm water,	3 qts sifted flour.

Into the quart measure put the shortening, sugar, salt and milk. Fill it up with warm water; when all is cooled to lukewarm pour it into the bread maker, reserving about $\frac{1}{2}$ cup of the liquid in measure in which to dissolve the yeast. Pour it also into bread maker and add lastly the flour.

MRS. J. E. MORRISON.

ENTIRE WHEAT BREAD.

1 pint milk,	1 tablespoon lard,
1 pint tepid water,	1 tablespoon butter,
1 cake compressed yeast,	1 teaspoon salt.
1 tablespoon sugar,	

Dissolve the yeast cake in the pint of water, add the other ingredients, lastly 1 pound white flour and 2 pounds whole wheat flour.

MRS. JOHN H. DEMOTT.

ENTIRE WHEAT BREAD.

1 cake Fleischmann's yeast, 3 pints entire wheat flour,
1 cup lukewarm water, 2 teaspoons sugar,
1 cup lukewarm milk, 1 teaspoon salt.

Put milk, salt and sugar into bowl; add to it water in which the yeast has previously been dissolved. Then add the flour gradually, reserving a little for use in kneading. This dough should be kneaded thoroughly, but must be kept soft. After kneading set in a warm place to rise for from two to two and one-half hours. When light, turn out on a floured kneading board, divide into two equal parts and knead again thoroughly. Place in well-greased pans and set to rise for from three-quarters of an hour to an hour. When well risen bake for one hour in a slower oven than is required for white bread. After bread is baked, remove from pans and cool by contact with the air on all sides. One tablespoonful of butter may be added with the sugar, if desired. If set over night, use $\frac{1}{2}$ cake of yeast. In Summer, use the liquid cold; in Winter, tepid. The entire process takes four hours.

NOTE.—Entire wheat bread may be made by following any good bread recipe and substituting whole wheat flour for the ordinary wheat flour.

WHITE BREAD—Sponge Method.

(For use in the morning).

1 cake Fleischmann's yeast, 1 tablespoon salt,
 $1\frac{1}{2}$ qts. lukewarm water, $4\frac{1}{2}$ qts. sifted flour.

Dissolve the yeast in 1 quart of the lukewarm water and add to it 2 quarts of the sifted flour, or sufficient to make an ordinary sponge; set aside to rise for about two hours or two hours and a half. When well risen, add to it the pint of lukewarm water in which the salt has been dissolved; then add the remainder of the flour to make a moderately stiff dough. Knead thoroughly and set aside to rise for from one and one-half to two hours. When light, turn out on a well floured kneading board and knead thoroughly; divide into four equal parts and place in well greased baking

pans. Let rise again for about one hour. When light, bake for one hour in a moderate oven. After bread is baked, remove the loaves from the pans and lean them against the empty pans, so as to cool the loaves by contact with the air on all sides. This recipe makes four large loaves. The whole process takes from six to six and one-half hours, and, if followed closely, will produce very good results.

BREAD SPONGE.

3 cups sifted flour,	1 tablespoon salt,
1 tablespoon lard, rubbed	1 cup milk,
through the hands,	1 cup water, boiled and al-
1 tablespoon sugar,	lowed to cool until blood
	warm.

One yeast cake moistened with warm milk and water and added to rest of liquid. Beat all together and let stand three or four hours. Let rise over night; make into loaves in the morning, let rise again and when light bake fifty minutes to one hour. Make 2 loaves. A. R. F.

GRAHAM BREAD.

2½ cups graham flour,	Lard or butter size of an
2½ cups white flour,	egg,
2-3 cup sugar,	½ yeast cake.
1 teaspoon salt,	

This quantity will make 2 loaves. Quantity of liquid used ½ as much as of flour. MRS. SWAIN.

OATMEAL BREAD.

One cup rolled oats, scald with 2 cupfuls boiling water, add 1 teaspoon salt when cool, ½ cup molasses or less, a little sugar, ½ yeast cake dissolved in 1 cup cold or luke-warm water; add this to the scalded oatmeal, into the whole stir 5 cups wheat flour, stand aside to rise, when light, mould, put in pan to rise again, when light bake one hour.

MRS. SIMEON WESTERVELT.

RUSK.

2 cups milk, 1 cup sugar,
½ cake yeast, 1 egg.,
Lump of butter size of Little salt.
walnut,

MRS. H. C. TUNIS.

PARKER HOUSE ROLLS.

1 tablespoon lard, Small spoon salt,
2 qts. flour, 2 tablespoons sugar.
1 teaspoon butter,

Mix together well. After mixing heap flour around the sides of dish, leaving a space in center in which to pour 1 pint of scalded milk, cold, 1 cake of compressed yeast which has been dissolved in a little warm water. Do not mix liquid with flour. Let stand in a warm place until foamy in center, about three hours. Then mix and knead. Let rise and knead again, and roll out on bread board about half an inch thick. Cut with a biscuit cutter. Butter one-half the roll and fold over. When light, put in a hot oven and bake.

MRS. L. E. TUTTLE.

PARKER HOUSE ROLLS.

Scald 1 pint of new milk and let it partially cool, add ½ cup melted butter, 1 yeast cake dissolved in ½ cup warm water, 3 tablespoons sugar, salt, flour to make it thick enough for bread. Mix about nine o'clock a. m.; let it rise and mould, and rise again. Mould and cut with biscuit cutter. Lay them on moulding board, let them rise, then turn over one side upon the other, putting a little piece of butter in where it is folded. When light put into hot oven and bake.

MRS. C. A. SWIFT.

ENGLISH HOT CROSS BUNS.

At night make a sponge of 3 cupfuls of milk, 1 yeast cake dissolved in 1 cupful lukewarm water, and flour enough to make in a thick batter. Cover, put in a warm

place and let rise over night. Add $\frac{1}{2}$ cup melted butter, 1 cup sugar, $\frac{1}{2}$ nutmeg grated, $1\frac{1}{2}$ teaspoons of salt, flour enough to knead. Cover and let rise. Turn on a board and roll half an inch thick. Cut in rounds, put in buttered pans and let rise light. Cut a deep cross on each with a sharp knife, and bake. Draw from the oven and brush over with the white of an egg beaten with powdered sugar. Leave out nutmeg and icing, and use only $1\frac{1}{2}$ tablespoons of sugar. Will make good rolls.

MRS. VIRGINIA L. CLARKE.

RAISED MUFFINS.

Three cups of flour sifted, a little salt, $\frac{1}{2}$ a cake of compressed yeast dissolved in a $\frac{1}{2}$ cup of warm milk, 2 eggs beaten very light, 1 teaspoonful of melted butter, and mix to a batter with milk. The batter must just drop from the spoon. Let the batter rise over night. These muffins can be baked in the oven, or in rings on the griddle.

MRS. J. J. HARING.

BAKING POWDER BISCUIT.

1 qt. flour,	3 teaspoons baking powder,
1 tablespoon butter,	1 tablespoon lard.
Little salt,	

Add cold water to make dough as soft as can be handled to roll. Milk may be used.

MRS. CHAS. WHITE.

BISCUIT.

Sift 3 coffee cupfuls of flour and take out $\frac{1}{4}$ cup to flour the board. Add 3 rounding teaspoons of baking powder. Sift into this $\frac{1}{2}$ teaspoon salt, stir well, melt 1-3 cup of butter and add the butter and 1 1-3 coffee cupfuls of milk at same time, one in each hand. Stir together with a spoon. Flour the board, turn dough onto it and mix into shape with a spoon and a knife, and then gather to the center with the hands. Roll lightly and cut out. Grease pan with butter and bake biscuit as soon as put into pan.

MRS. J. B. LANSING.

TEA BISCUIT.

2 pints flour, 3 heaping teaspoons Rum-
1 tablespoon butter, ford's Baking Powder,
1 teaspoon salt.

Make a soft dough of sweet milk, knead as little as possible, cut out with the usual biscuit cutter and bake in quick oven.
MRS. E. H. BROWN.

EGG ROLLS.

2 cups flour, ½ cup milk,
3 teaspoons baking powder, 3 tablespoons butter,
½ teaspoon salt. 1 egg.

Mix dry ingredients and sift twice. Cut the butter into the flour. Beat egg and add to the milk; add this gradually to flour, mixing with a knife to a soft dough. Toss on a floured board, pat and roll lightly to one-half inch thickness. Cut into oblong pieces, and with a floured knife crease through the center of each roll. Roll lengthwise. Brush over the top with white of egg and sprinkle with granulated sugar. Bake from twelve to fifteen minutes.

MISS GERTRUDE STITES.

HUCKLEBERRY BISCUIT.

1 qt. berries, 1 qt. flour,
1 cup sugar, Butter size of egg.

Milk to make like soft biscuit, 3 large teaspoons Rumford's Baking Powder.

MRS. H. S. HOLLEY.

NUT BREAD.

2 cups whole wheat flour, 2 teaspoons baking powder,
1 teaspoon salt, 1 cup chopped walnuts,
1 cup milk, 1 cup water,

Bake forty-five minutes; add nuts last thing.

MRS. W. H. CHILDS.

NUT BREAD.

2 cups sour milk,	1 cup chopped nuts,
1 scant cup granulated sugar,	1 teaspoon soda in milk,
	1 teaspoon salt,
2 cups graham flour,	1 teaspoon baking powder.

Bake in bread pan, slowly. MRS. H. E. B.

BROWN BREAD.

One and one-half cups of rye flour, 1 cup of Indian meal, $\frac{1}{2}$ cup of wheat flour, 2 eggs, 1 cup of molasses, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls soda. Mix soft with sour milk. Steam three and one-half to four hours.

MRS. H. F. YORKE.

BOSTON BROWN BREAD.

1 cup corn meal,	Milk enough to make soft batter,
1 cup wheat flour,	
2 tablespoons melted butter,	1 cup raisins,
	1 good pinch salt,
1 teaspoon soda dissolved in milk,	1 cup rye flour,
	1 cup molasses,
	1 egg.

Boil three hours in pudding boiler.

, MRS. DEWITT COLEMAN.

BOSTON BROWN BREAD.

1 $\frac{1}{2}$ cups granular corn meal,	1 cup N. O. molasses,
2 cups rye flour,	2 cups sour milk,
1 teaspoon salt,	2 tablespoons melted butter.
1 teaspoon soda,	

Mix dry materials. Put together molasses and $\frac{1}{2}$ of milk; combine two mixtures, add balance of milk and melted butter. Put into greased tins, steam or surround with water kept constantly boiling for five hours. Take from can and dry off in oven five minutes. If rye meal and white whole meal, both unsifted, are available, the bread is more like the original New England Brown Bread.

MISS GERTRUDE STITES.

BROWN BREAD.

1 cup corn meal, well scalded,	1 cup graham flour,
1 teaspoon soda, dissolved in little water,	1 cup molasses,
	1 cup sour milk,
A pinch of salt,	1 cup wheat flour.

Stir well and bake immediately two hours, or steam three hours.

MRS. L. M. SISSON.

BROWN BREAD.

1½ cups corn meal,	1 cup flour,
½ cup molasses,	1 teaspoon soda in cup of sour milk.
1 egg,	
Steam three hours.	MRS. C. W. COYTE.

GRAHAM BREAD.

Two and one-half cups sour milk, add a little cream, 2 teaspoons baking soda in the milk, 1 teaspoon salt, ½ cup sugar, light brown best, or half molasses and sugar, 3 cups graham flour, 1 cup wheat flour. Let rise one hour in a warm place. Bake slowly one hour.

MRS. C. A. SWIFT.

GRAHAM BREAD.

1 pint sour milk,	1 teaspoon salt,
1 teaspoon soda mixed in little molasses,	¾ cup molasses.

One pound graham flour, or enough to make as stiff as can be stirred with spoon. Bake in moderate oven two or three hours.

MISS MARY E. CARROLL.

POPOVERS.

1 cup flour,	1 egg,
1 cup milk,	Pinch salt.

Put flour, egg and salt together, in bowl, rub smooth with little milk, add all the milk and beat well, put in hot greased tin and bake thirty-five or forty minutes. Have oven hot when put in, then turn gas very low. Makes 8 large or ten small ones.

MRS. C. D. SPALDING.

GRAHAM GEMS.

- | | |
|-------------------------|-------------------------------|
| 2 cups graham flour, | 1 cup wheat flour, |
| 3 tablespoons Rumford's | 1 tablespoon lard and butter, |
| Baking Powder, | A little salt. |
| ½ cup sugar, | |

Rub the shortening in dry and mix with sweet milk.

MRS. L. E. TUTTLE.

CORN BREAD.

- | | |
|----------------------------|-----------------------------|
| 1 pint flour, | 1 pint corn meal, yellow or |
| 2 eggs, | white, |
| ½ teaspoon salt, | ½ cup sugar, |
| 2 teaspoons baking powder, | 2 tablespoons melted lard. |
| sifted into the flour, | |

Guess at the milk, about as cake batter.

MRS. DEWITT COLEMAN.

JOHNNY CAKE.

- | | |
|------------------|----------------------|
| 1 pt sour milk, | 2 eggs, |
| 1½ cups flour, | 1½ cups corn meal, |
| ½ cup sugar, | 1 tablespoon butter. |
| 1 teaspoon soda, | |

MRS. H. S. HOLLEY.

CORN BREAD.

- | | |
|----------------------------|-----------------------------|
| 1 cup corn meal, | ½ teaspoon salt, |
| 1 cup flour, | 1 cup milk, |
| ¾ cup sugar, | 1 egg, |
| 2 teaspoons baking powder, | 1 tablespoon melted butter. |

Mix and sift dry ingredients; add milk and egg well beaten; then melted butter; bake in shallow buttered pan twenty minutes in hot oven.

MRS. WILBUR W. BALLAGH.

CORN BREAD.

One egg, rounding tablespoonful of butter, 2 tablespoonfuls sugar, 1 cup of sweet milk, 1 cup of sifted yellow corn meal, 1 cup of sifted flour and 2 teaspoonfuls baking powder.

MRS. ALICE LITTLEFIELD.

MUFFINS.

Make the same as the corn bread, using 2 cups of flour in place of the corn meal.

MRS. ALICE LITTLEFIELD.

GRAHAM MUFFINS.

1 cup graham or entire wheat flour,	1 cup white flour,
¼ cup sugar,	1 teaspoon salt,
1 cup milk,	1 egg,
1 tablespoon melted butter,	4 teaspoons baking powder.

Mix and sift dry ingredients; add gradually milk, egg well beaten, and melted butter, put in buttered gem pans and bake in hot oven twenty-five minutes.

MRS. WILBUR W. BALLAGH.

MUFFINS.

1 tablespoon butter,	1 tablespoon sugar.
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Two cups flour with 2 teaspoons baking powder added, salt, 1 egg and 1½ cups sweet milk. Bake in gem pans.

MRS. SWAIN.

FLOUR PUFFS.

2 scant cups of flour,	1 quart milk,
8 eggs,	Little salt.

Bake about half an hour.

MRS. MARION KIRKBY.

SALLY LUNN.

1 quart flour,	1 tablespoon sugar,
1 teaspoon salt,	1 pint milk,
3 teaspoons baking powder,	2 tablespoons softened butter.
3 well-beaten eggs,	

Beat well, makes sixteen muffins.

MRS. JOHN H. DEMOTT.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SPANISH BUNS.

½ cup butter,	1 cup sugar,
½ cup milk,	2 eggs, well beaten,
1 large cup flour,	1 teaspoon baking powder.
1 tablespoon cinnamon,	

Bake in shallow pan and ice.

MRS. W. H. CHILDS.

SCOTCH CURRANT BUN.

CRUST.

Three-quarters of a pound of flour, ½ a pound of butter, teaspoon of baking powder. Rub butter and flour together and add baking powder. Make into a paste with water and line a greased cake tin with it reserving a piece for the top.

MIXTURE.

One pound flour, ½ pound of sugar, 2 pounds large blue raisins (stoned), 2 pounds currants, ¼ pound of orange peel, ¼ pound of almonds, ½ ounce of ginger, ½ ounce cinnamon, ½ ounce Jamaica pepper, ½ teaspoon black pepper, 1 small teaspoon of baking powder, 1 teaspoon of cream of tartar and enough milk to moisten. Mix all together and put into lined tin making quite flat on top. Wet edges and put on lid of paste. Prick all over with a fork and brush with egg. Bake about three hours.

MISS J. MACKELLER.

POTATO SCONES.

1 lb. potatoes,	Flour.
Salt,	

Have about 1 pound of potatoes well boiled with a little salt, pared and mashed very smoothly. When this is done

take 1 tablespoonful out on a baking board, and work it into a small handful of flour until it feels firm and sticks well together. Roll this out to a round thin scone, which cut in quarters and put on a hot girdle, prick the scones all over with a fork, and let them bake for a few minutes, turn them over and bake for one or two minutes on the other side, then pile them on a plate. They are good either hot or cold.

MRS. ADAMS.

BUTTER CAKES.

3 cups flour sifted together, $\frac{3}{4}$ level teaspoons salt.
4½ level teaspoons baking powder,

Into this rub 2 tablespoons butter until the flour feels mealy, add 1¼ cups sweet milk. Beat to a smooth dough. Turn out in a well floured board, and toss in a ball, using a knife instead of hands. The dough will be very moist. A little flour will probably have to be added when turning it with the knife. After rolling the dough about $\frac{3}{4}$ inch thick, cut out with a biscuit cutter and bake on a hot griddle, well greased. Do not put the cakes close enough to touch and do not have the fire too hot. As soon as the cakes puff to double their size, turn and bake on other side. Split and butter; serve hot.

MRS. V. L. CLARKE.

WAFFLES.

1 cup sour milk, 2 eggs (beaten separately),
½ teaspoon soda, ¼ teaspoon salt,
3 tablespoons melted butter, 1¼ cups flour.

Dissolve soda in milk, add stiffly beaten whites of eggs last.

MRS. THOMAS K. BAKER.

WAFFLES.

1 pint flour, 1 tablespoon melted butter.
1 teaspoon salt, 1 pint milk,
2 teaspoons baking powder. 3 eggs,

Beat whites of eggs, separate and add last.

MRS. A. B. POWERS.

WAFFLES.

One cup of cold boiled hominy boiled soft. Add 1 well beaten egg, salt to taste, $1\frac{1}{2}$ cups of sifted flour, an even teaspoonful of baking powder, a small lump of melted butter, and milk enough to make a moderately thin batter. Bake in a well greased waffle iron.

MRS. J. J. HARING.

WHEAT PAN CAKES.

2 eggs, Salt,
Yeast cake, 2 qts. milk ($1\frac{1}{2}$ qts. at night).

Save the remainder till morning. Flour enough to make thin batter. Raise over night. Place in a large bowl 2 well beaten eggs, saltspoon of salt, yeast that has been dissolved in a little milk, a cup of flour at a time until you have used up $1\frac{1}{2}$ quarts. Cover, let raise over night. In the morning thin out with the remainder of milk. Fry on a hot griddle. Serve with Karo Corn Syrup.

MRS. DEWITT COLEMAN.

BUCKWHEAT CAKES.

1 pint sour milk, 1 quart cold water,
1 tablespoon salt, 1 yeast cake.

Flour enough to make stiff batter. Set aside to get light, add a $\frac{1}{2}$ teaspoon baking soda.

MRS. L. E. TUTTLE.

FRENCH TOAST.

2 eggs, well beaten, Little salt.
1 pint milk,

Dip slices of bread in this mixture, and fry on both sides until nicely browned; serve with maple syrup, or Karo Corn Syrup.

MRS. L. E. TUTTLE.

DUTCH CAKE.

When baking bread take a piece of dough, size of a large apple, 1 egg, 2 tablespoonfuls brown sugar, 2 tablespoonfuls milk, butter size hickory nut, mix all into the dough with a little flour to make it soft, set to rise; then

roll out in the pan that it is to be baked in; when light enough moisten top with milk, sprinkle sugar, cinnamon and small lumps of butter on the top and bake.

MRS. N. R. PENDERGAST.

SPETZLE.

Beat 2 eggs until light, add 1-3 cup of water, and stir in flour until a medium thick paste is formed, using a fork for the stirring. Have ready a pot $\frac{1}{2}$ filled with boiling water into which a teaspoonful of salt has been added. Pour the mixture upon a plate which has been dipped into cold water, then with a knife cut the paste quickly into thin pieces as it drops into the salted water. Boil ten minutes, strain and pour melted butter over them.

MRS. S. A. TIEDEMANN.

PUDDINGS AND SAUCES

"A bay pudding the Queen did make and stuffed it full of plums, and in it put two lumps of fat as big as my two thumbs."

PLUM PUDDING. No. 1.

1¾ cups chopped suet,	½ cup brandy or sherry,
1 cup N. O. molasses,	1 cup currants,
2 teaspoons cinnamon,	1 cup (Sultana) raisins
2 teaspoons cloves (evened	(seedless),
off),	2 cups (Muscatel) raisins
2 cups flour to which has	(seedless),
been added scant tea-	½ cup shredded citron,
spoon salt and 1 even	½ cup chopped almonds,
teaspoon soda,	½ cup broken walnuts,
2 eggs,	1 cup (Malaga) raisins
½ cup milk,	(seedless),

Have water boiling when you put it in and let boil four hours. Never let the water stop boiling even one minute. Grease and fill ¾ full, 2 small moulds or one very large mould.

A. R. F.

PLUM PUDDING. No. 2.

2 cups chopped suet,	2 level teaspoons salt,
1 cup raisins,	1 teaspoonful cinnamon,
2 cups currants,	½ teaspoonful cloves,
1¾ cups molasses,	Nutmeg, mace—good with-
2 cups sour milk with two	out the latter,
teaspoonfuls soda add-	4 level cups flour,
ed; water can be used	Hard or boiled sauce,
in place of the sour	
milk,	

Steam three hours.

MRS. SWAIN.

PLUM PUDDING. No. 3.

1 lb. bread crumbs,	1 teaspoon baking powder,
1 lb. sugar,	1 lb. suet (ground fine),
2 lbs. raisins,	2 lbs. currants,
8 eggs,	1 lb. citron,
1 pint milk with a pinch of salt,	1½ cups flour,

Boil three hours, or longer. MRS. H. C. TUNIS.

PLUM PUDDING. No. 4.

1 cup suet, chopped fine,	Enough milk to make a stiff batter,
2 teaspoons baking powder,	
½ cup raisins,	1 egg,
Not quite a half cup sugar,	2½ cups flour,
1 teaspoon cinnamon,	1 pinch salt,
Little cloves,	½ cup currants,
The grated rind of a lemon and orange peel,	¼ teaspoon allspice.
	2 tablespoons molasses.

Steam three and one-half hours.

SAUCE FOR ABOVE.

2 tablespoons sugar, 1 dessert spoon corn starch.
1 tablespoon butter,
Moisten this with a little cold water; pour it into 1½ cupfuls of boiling water; boil five minutes; flavor with vanilla. A very little salt can be added.

HARD SAUCE FOR PUDDING.

½ cup powdered sugar,	2 tablespoons butter,
1 teaspoon water,	Flavor with vanilla,
Mix until white.	MRS. JOHN H. DEMOTT.

AMERICAN PLUM PUDDING. No. 5.

One pint of bread crumbs; pour over them ½ pint boiling milk and let it cool, then add 1 pound stoned raisins and ½ pound currants, 1 tablespoon of butter, 1 tablespoon of flour, 1 tablespoon sugar, teaspoon cloves, nutmeg, and cinnamon each. Five eggs beaten light, flour the fruit and boil three hours. Eat with brandy sauce.

MRS. SAMUEL WESTERVELT.

SUET PUDDING.

1 cup of suet,	1 cup raisins,
2½ cups flour,	1 cup molasses,
1 cup milk,	1 teaspoon soda,
1 teaspoon cinnamon,	1 teaspoon nutmeg.
½ teaspoon salt,	

Mix flour and suet well together, add spices and raisins.
Dissolve soda in milk, add molasses, and mix all together.
Boil three hours. MRS. THOMAS K. BAKER.

STEAMED GRAHAM PUDDING.

1 cup sweet milk,	1 cup molasses,
1 cup raisins,	2 cups graham flour,
1 small teaspoon cinnamon,	1 heaping teaspoon soda,
Chopped almonds, or Eng- lish walnuts,	

Steam three hours.

SAUCE.

Cream 2 or 3 tablespoons of butter, then put in a cup of powdered sugar. Into this put an unbeaten yolk of an egg, and then the flavoring. Put this in a pan of hot water and set on stove. MRS. V. E. CARROLL.

GRAHAM PUDDING.

2 cups graham flour,	½ teaspoon cinnamon,
1 cup bread crumbs,	½ teaspoon allspice,
½ cup molasses,	¼ teaspoon cloves and nut- meg,
½ cup milk,	
½ teaspoon soda,	2 eggs; raisins and currants.

Steam three hours; serve with sauce. MRS. SWAIN.

GRAHAM PUDDING.

2 cups graham flour,	½ teaspoon cloves,
½ teaspoon cinnamon,	Nutmeg and salt,
1 cup milk,	1 teaspoon baking soda dis- solved in milk,
1 cup molasses,	
1 egg,	1 good cup raisins,

Steam for three hours. Serve with cream, or custard sauce. MRS. CHARLES R. BROWN.

STEAMED CABINET PUDDING.

Butter a quart mould; sprinkle mould with currants raisins or citron, cut small. Break in small pieces 2 pints stale bread or cake. Beat 3 eggs, add 3 tablespoons sugar, 1 pint of milk, and 1 teaspoon salt. Pour this over the cake or bread. Let it stand one hour. The bread or cake pieces to be put in the mould after the fruit is sprinkled in. Steam one hour and a quarter. Serve with a creamy sauce.

MRS. V. E. CARROLL.

FIG PUDDING. No. 1.

Mix $\frac{3}{4}$ of a pound of grated bread with a $\frac{1}{2}$ pound of the best figs, 6 ounces of suet, 6 ounces of sugar, 1 teaspoon of milk, a little nutmeg and 1 egg. Boil for four hours.

MISS DWYER.

FIG PUDDING. No. 2.

Chop $\frac{1}{2}$ pound figs, 1 teacup bread crumbs, mixed with 1 cup sugar and 2 tablespoons melted butter, 2 eggs. Turn into a greased mould and steam two and one-half hours. Serve with sauce.

MRS. CLIFFORD DEMAREST.

CARROT PUDDING.

2 large carrots grated,	3 large potatoes grated,
$\frac{1}{2}$ lb. suet,	1 pint molasses,
1 lb. stoned raisins,	2 cups flour.
1 teaspoon soda,	

Mix well together and steam three hours. Serve with hard and soft sauce.

SOFT SAUCE FOR CARROT PUDDING.

1 small cup sugar,	1 tablespoon flour,
1 piece butter the size of a walnut,	1 egg,
	2 tablespoons cold water.

Beat together and pour into $\frac{1}{2}$ pint of boiling water.

MRS. ZABRISKIE.

NEW YORK STEAMED PUDDING.

One teaspoon butter softened. Beat the yolks of 3 eggs light; add gradually $\frac{3}{4}$ cup of sugar and beat light. Add

3 tablespoons of sweet milk, 1 cup flour in which 2 teaspoons of baking powder have been mixed, and the beaten whites of eggs. Mix well. To make a chocolate pudding a square of chocolate or some cocoa can be added. Fill cups half full; steam twenty minutes. If the pudding is made plain, cocoa or chocolate can be added to the sauce. Recipe of sauce same as for plum pudding.

MRS. JOHN H. DEMOTT.

INDIAN PUDDING.

1 quart milk,	2 heaping tablespoons of In-
3 eggs,	dian meal,
½ cup raisins,	4 heaping tablespoons sugar,
1 teaspoon salt,	1 heaping tablespoon butter.

Boil the milk in the double boiler, sprinkle the meal into it, stirring all the while. Cook twelve minutes, stirring often. Beat together the eggs, salt, sugar, and a ½ teaspoon ginger. Stir the butter into the meal and milk, pour this gradually on the egg mixture, add raisins. Bake one hour. Serve with hard sauce. MRS. JOHN T. BAILEY.

BAKED INDIAN PUDDING. (Made Quickly.)

1 quart milk (boiled),	3 tablespoons gran. Indian
1 heaping tablespoon butter,	meal,
½ cup molasses,	1 teaspoon salt,
1 quart cold milk,	2 eggs.

Boil milk, pour it gradually on Indian meal, put it back in double boiler, and boil one hour, stirring often. Add butter, salt, molasses, eggs, and milk. Mix well, and pour into a well buttered dish, and bake one hour. Serve with cream or butter.

MRS. S. G. CLARKE.

SWEET POTATO PUDDING.

Grate 1 large sweet potato; into this break 3 eggs; add 3 cups brown sugar, ½ cup butter, 1 cup sweet milk, 1 tablespoon powdered ginger. Beat all together and bake one hour in hot oven. Stir occasionally to mix the brown through. If the batter is too stiff, it may be thinned with milk.

MRS. C. W. POTTER.

BREAD PUDDING.

1 quart milk,	2 cups bread crumbs,
4 eggs (whites and yolks beaten separately),	1 large lemon (juice and grated rind),
1 cup sugar,	Butter size of an egg.

Heat the milk, and pour over the bread crumbs; add the butter; cover and let it soften. When cool beat the sugar and yolks of eggs and add to the mixture, also the grated rind. Bake in a buttered dish, until firm and slightly brown, from a half to three-quarters of an hour. When done cover with a meringue made of the whites of the eggs, 4 tablespoons of sugar, and the lemon juice. Brown in the oven.

MRS. H. M. ROGERS.

CRACKER PUDDING.

6 crackers,	2 cups sugar,
$\frac{1}{2}$ cup molasses,	1 cup raisins,
$\frac{1}{2}$ cup brandy,	$\frac{1}{2}$ cup butter,
1 cup currants,	Salt and spices to taste.
5 eggs,	

MRS. S. G. CLARKE.

COTTAGE PUDDING.

1 cup milk,	2 tablespoons melted butter,
1 egg,	1 teaspoon baking powder
$\frac{1}{2}$ cup sugar,	sifted with 1 pt. flour.

Serve with liquid sauce, or both hard and soft sauce.

MRS. AMELIA B. POWERS.

THE QUEEN OF PUDDINGS.

1 pint bread crumbs,	1 quart milk,
1 cup flour,	4 eggs.
Juice and rind of one lemon,	

Save out the whites of 2 eggs and some juice of lemon. Bake the above and when done cover the top with a little jelly. Then frost the top with whites of 2 eggs, beaten stiff, to which add 1 cup of sugar and lemon juice. Put in the oven just to brown a little.

MRS. F. H. BOOTH.

AMBER PUDDING.

$\frac{1}{2}$ pint cold boiled rice, $\frac{1}{2}$ pint milk mixed with the
1 tablespoon sugar, beaten yolks of 2 eggs.

Butter pudding dish, put in a layer of rice mixture, then a layer of drained cooked apricots, another layer of rice and one of apricots. Bake fifteen minutes in hot oven, then cover with meringue made of the whites of the eggs and add sugar. Return to the oven until a delicate brown. Serve with a sauce made with juice drained from the apricots, butter and a little flour. MRS. SWAIN.

RICE PUDDING.

Boil 3 tablespoons rice twenty minutes, then drain and put in baking dish, cover with 1 quart of milk. Add a little salt, 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar, 1-3 cup of seedless raisins. Stir well, then put in oven and bake about half an hour, or until brown on top.

MRS. WATSON G. CLARK.

APPLE JOHN.

One large cup of flour, 1 teaspoon baking powder, 1 large tablespoon butter mixed well with flour and enough milk to make a soft dough. Pare and quarter five apples. Put in deep pie dish, grate a little nutmeg over it, also a little sugar. Cover with crust and bake. Serve with maple syrup or Karo Corn Syrup. MRS. E. K. MEIGS.

BAKED APPLE PUDDING.

Slice five apples and put them in bottom of pudding dish. Cover with a $\frac{1}{2}$ cup of sugar. Make a batter of
2 tablespoons butter, 2 cups flour,
creamed with $\frac{1}{2}$ cup 1 teaspoon vanilla,
sugar, 1 cup milk,
2 eggs, 2 teaspoons baking powder.
Pour this batter over the apples and bake. (Do not mix apples and batter together). Serve with hard, or soft sauce. MRS. V. E. CARROLL.

APPLE AND NUT PUDDING.

3 apples, peel and chop fine $\frac{1}{2}$ cup nuts (any kind),
 (greenings preferred), 3 tablespoons currants,
1 cup bread crumbs, $\frac{1}{2}$ cup sugar.

Juice of 1 lemon, half of rind. Mix well, and stir in 3 eggs. Place in a well greased steamer, covered closely. Boil two hours.

MRS. DEWITT COLEMAN.

BROWN BETTY PUDDING.

Put in baking dish a layer of chopped apples, over which is sprinkled sugar, nutmeg, bits of butter, and a few raisins. Cover this with bread crumbs, or dried bread chopped very fine. Repeat until dish is filled, and add about a $\frac{1}{2}$ cup of water. Cook in slow oven for two or three hours. Serve with a hard sauce.

MRS. V. E. CARROLL.

FRUIT TAPIOCA PUDDING.

Fill a baking dish two-thirds full of apples, sliced very thin. Cover with small cup sugar. Over this pour 2 small tablespoons of tapioca which has been cooked until clear, on the top of the stove, in a pint of water, to which has been added a pinch of salt. Cover the dish with a plate and cook in the oven for two or three hours. Serve cream with this pudding: Sliced peaches and strawberries are delicious cooked in this way. In Winter, when fresh fruit is hard to get, dried fruit makes a very good substitute, if first let stand in water until swollen.

MRS. V. E. CARROLL.

TAPIOCA PUDDING.

Four tablespoons tapioca soaked over night. Next morning put it in a steamer with 1 quart milk. Let it get hot, then beat the yolks of 4 eggs. About 1 tablespoon of sugar to each egg. Flavor with vanilla. Pour the hot milk gradually over the eggs and sugar, return to steamer, and cook until of the consistency of custard. Put in a dish and pour the beaten whites over, then put in oven to brown.

MRS. CLIFFORD DEMAREST.

DESSERT OF PEACHES.

Fill halves of fine, large canned peaches with Maraschino cherries. Mix the fruit juice and the liquid from the cherries, boil down, and pour over the fruit. Have ice cold. Eat with a light plain cake. A. N. A.

CHERRY PUDDING.

1 heaping cup flour, 2 teaspoons baking powder,
¾ tablespoon butter, ½ cup sweet milk,
1 cup canned cherries, Pinch salt.

Steam one hour. Sauce: One-half cup cherry juice, 1 cup boiling water, 1 teaspoon corn starch, ½ cup sugar, butter size of a walnut. F. L. C.

ALMOND HOT BALLS.

To the beaten whites of 3 eggs add ¼ cup seeded raisins, cut in halves or chopped a little. First soak the raisins in 2 tablespoons of sherry. Allow the mixture to stand for an hour, beat whites of 6 eggs to a stiff meringue with 6 tablespoons of powdered sugar, then add the raisins and egg mixture. Turn into buttered baking dish and bake in rather quick oven. Remove from the dish when serving in round spoonfuls and serve with cream. A delicious dessert.

MRS. F. L. COLVER.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

AMBER JELLY.

One quart water and 1 cup pearl tapioca soaked over night. Put in a double boiler only until clear and free from

lumps. Take from fire and beat into it, with an egg beater, 2 cups maple sugar (not syrup), a pinch of salt, and bake until a delicate brown. Serve cold with whipped cream.

MRS. EMMA G. CLARK.

CHOCOLATE PUDDING.

6 eggs, **4 ounces butter,**
3 ounces chocolate, **5 ounces sugar.**

Rub sugar and yolks of eggs together, add chocolate and hot butter. When cool beat into mixture whites of eggs beaten stiff. Bake in little cups, which are set in pan of water. Serve with cream or hard sauce.

Mrs. PROSSER.

CHOCOLATE BREAD PUDDING.

1 square chocolate melted, Yolks of 2 eggs beaten.
1 cup sugar,

Mix 1 cup fine dried bread crumbs with 2 cups hot milk and add to first mixture; flavor with vanilla. Bake in buttered dish one hour. Put pan in hot water while baking. Serve whipped cream with pudding.

MRS. W. H. CHILDS.

CARAMEL PUDDING.

Melt 1 cup of granulated sugar and 1 tablespoon of water in a sauce pan. Stir only long enough to melt, then cook until it becomes a light brown color. Add 1 cup of boiling water and let stand on back of range until the caramel is dissolved. Reserve half this quantity to pour around the pudding. Stir the remainder with a ½ teaspoon of vanilla, and good pinch of salt, into a pint of hot milk. Pour this over 2 whole eggs, and 4 yolks slightly beaten. Pour into a shallow mould or pan, and set in pan of hot water and cook until firm in the center. This should take not less than forty minutes in a moderate oven. Serve very cold and place spikes of almonds on top, with sauce around the pudding.

MRS. S. J. BAXTER.

MRS. S. J. BAXTER.

MACAROON PUDDING.

Scald 12 macaroons in $1\frac{1}{4}$ cups of milk; add a little salt, pour gradually upon the well beaten yolks of 3 eggs and cook over hot water until it thickens. When cool fold in the beaten whites of the 3 eggs, add 1 teaspoon vanilla. Put in the buttered tin and bake twenty minutes in hot oven; stand tin in pan of hot water while baking. Let get very cold, cover top with chopped almonds and candied fruits and surround with whipped cream. M. R. J.

FRITTER BATTER.

1 cup flour,	1 teaspoon baking powder,
$\frac{1}{2}$ cup milk,	1 teaspoon melted butter,
$\frac{1}{2}$ teaspoon salt,	1 egg.

Beat egg light, add milk, butter, and salt; then pour slowly on the flour. Suitable for apples, bananas, etc. Fry in deep lard and sprinkle with powdered sugar. Serve with soft sauce. MRS. V. E. CARROLL.

LEMON PUDDING.

Mix together 3 ounces of bread crumbs, 1 ounce of flour, 4 ounces of suet, the grated rind of 2 lemons and the juice of 1 lemon. Add 3 ounces of sugar, 1 egg and a little milk. Steam for two hours. MISS DWYER.

ORANGE PUDDING.

Peel 4 or 5 oranges, sprinkle as you put in with $\frac{1}{2}$ cup sugar. Beat together 3 teaspoons corn starch, $\frac{1}{2}$ cup sugar, yolks of 3 eggs, little salt. Heat 1 pint milk, when at the boiling point pour the beaten mixture in and stir until it thickens. Flavor to taste with vanilla. When cold pour over the oranges. Beat whites of eggs with 3 tablespoons powdered sugar. Spread over top and brown in quick oven. Serve cold. MRS. L. E. TUTTLE.

BAKED RHUBARB PUDDING.

Cut rhubarb in $1\frac{1}{2}$ inch pieces, wash, place in a dripping pan. Let only the water that clings to the rhubarb remain, cover well with sugar, place in a good oven; when

tender set aside to cool. It never loses its shape, and is more pleasing to the eye than stewed rhubarb. This is a good way to can for the Winter. Will keep in jars.

MRS. DEWITT COLEMAN.

PEACH CUP PUDDING.

Pare and rub through a colander sufficient ripe peaches to make 1 pint of pulp, add yolks of 3 eggs and 1 whole well beaten egg, 1 dessertspoon flour, mixed with 4 table-spoons of granulated sugar. Mix thoroughly and put into buttered cups. Place these in pan, nearly full of hot water. Bake. Make a meringue with 3 table-spoons of powdered sugar, and whites of the eggs; brown.

MRS. WATSON G. CLARK.

A PEACH SNOWBALL.

1-3 box gelatine,	Pinch salt,
Whites of 3 eggs,	Juice and rind of 1 lemon.

Cover gelatine with cold water, when soft add boiling water to make a full pint, strain it on a platter, when cool break into it the whites of the eggs and beat until it begins to stiffen. Add a little sugar, lemon juice and grated rind, salt and vanilla. Put a pint can of peaches reduced to pulp through a colander. Have the fruit very sweet and beat all together until stiff and foamy. Then mould with egg cups, set aside to harden. Serve with whipped cream. Put moulds on platter with whipped cream around them.

MRS. C. D. SPALDING.

BLACKBERRY SPONGE PUDDING.

$\frac{1}{2}$ box gelatine,	$\frac{3}{4}$ cup sugar,
$\frac{1}{2}$ cup cold water,	Juice of 1 lemon,
2 cups boiling water,	1 cup blackberry juice.
Whites of 4 eggs,	

Soak gelatine in cold water, add boiling water, sugar, juice of lemon, and blackberry juice. When sugar is dissolved strain mixture through cheese cloth. When just beginning to set, beat till light and thick with an egg beater.

then add the beaten whites of eggs. Mould and serve with whipped cream, or with a custard made with 1 pint of milk and yolks of eggs.

MISS GERTRUDE STITES.

PRUNE WHIP.

1 lb. stewed prunes. Re- Whites of four eggs beaten
move the stones and until stiff,
chop fine, 1 small cup of sugar.
Beat all together. Serve with whipped cream.

MRS. J. R. SMITH.

PINEAPPLE SOUFFLÉ.

One pint jar pineapple, 10 cents worth of marshmallows.
Soak marshmallows and pineapple together over night.
Whip $\frac{1}{2}$ pint cream, and mix with pineapple and serve.

MRS. C. D. SPALDING.

ORANGE WHIP.

Mix 1 pint cream whipped with 2 tablespoons sugar and
2 tablespoons cocoanut, juice and grated rind of 1 large
orange, and egg (whole).

MRS. C. D. SPALDING.

FRUIT SOUFFLÉ.

$\frac{3}{4}$ cup fruit pulp, peach, Whites of 3 eggs,
apricot, Sugar.

Rub fruit through a strainer, if canned, drain the syrup.
Heat and sweeten if needed; beat whites of eggs until stiff,
add gradually hot fruit pulp, and continue beating; turn
into buttered individual moulds having them $\frac{3}{4}$ full; set
moulds in pan of hot water and bake in a slow oven until
firm, serve with sabyon sauce.

SABYON SAUCE.

Grate rind and juice of $\frac{1}{2}$ $\frac{1}{2}$ cup white wine or
lemon, $\frac{1}{4}$ cup sherry,
2 eggs. 1-3 cup sugar,

Mix lemon, wine, sugar and yolks of eggs; stir vigorously
over fire until it thickens, using wire whisk; pour onto
whites of eggs beaten stiff.

MRS. C. A. SWIFT.

STRAWBERRY SHORT CAKE.

Butter, flour, strawberries, sugar, whipped cream. Make a rich short crust with butter and flour allowing 1 ounce more of flour than butter, bake in flat tins of equal size, the pastry when baked should be about an inch thick; open the short cake, butter it well, and cover one-half with a layer of strawberries previously mixed with sugar; have alternate layers of berries and pastry, finishing with the former, over which place a layer of whipped cream.

MRS. E. H. BROWN.

RASPBERRY SHORT CAKE.

For two layers of cake mix together 3 eggs, $1\frac{1}{2}$ cups of sugar, 1 cup of butter, 1 cup of milk, 2 teaspoons of baking powder, and enough flour to thicken sufficiently. Bake in buttered cake tins. Use 3 boxes of raspberries. Take $1\frac{1}{2}$ boxes and leave on the range until all the juice of the fruit is extracted. Strain and sweeten the juice to taste. Leave on the range until the sugar is dissolved. Keep the fruit for use in the cake. Whip $\frac{1}{2}$ pint of cream and spread between the layers; then spread half of the raspberries over the whipped cream. Use the rest of the berries on the top of the cake. Serve the syrup from a bowl, and cover each slice of the cake with some of the same.

MISS DWYER.

APPLE SNOW.

Whites of 3 eggs, Powdered sugar.
 $\frac{3}{4}$ cup apple pulp,

Pare, quarter, and core 4 apples, steam until soft, and rub through a sieve; there should be $\frac{3}{4}$ cup apples. Beat on a platter whites of the eggs until stiff, add gradually apple sweetened to taste, and continue beating. Pile lightly on a glass dish, chill, and serve with boiled custard.

C. A. S.

TIPSY CAKE.

Take twelve small square sponge cakes and soak them over night in a sufficient quantity of the best sherry to

soften and thoroughly moisten the cakes. Then make a rich custard allowing the yolks of 4 eggs to pint of milk mixed with cream, and pour over the cakes while the custard is still hot. Stick each cake full of blanched almonds and put aside to cool. When ready to serve whip up the whites of the eggs and spread over the tops of the cakes, then whip up a pint of cream, spread over the top, and decorate with Maraschino cherries. MISS DWYER.

MISS DWYER.

CREAMY SAUCE.

½ cup butter,
 ¼ cup cream, or milk,
 1 cup powdered sugar,
 4 tablespoons wine, or 1 tea-
 spoon of vanilla, or
 lemon extract.

If lemon or vanilla is used, add 4 tablespoons of cream, or rich milk. Beat the butter to a cream. Add the sugar gradually, beating all the while. When light and creamy gradually add the wine, and then the cream, a little at a time. When all is beaten smooth, place the bowl in a basin of hot water, and stir until it is smooth and creamy; no longer. It will take only a few minutes. This is a delicious sauce, and if well beaten, and not kept in the hot water long enough to melt the sugar, it will be white and foamy all through.

MRS. V. L. CLARKE.

MRS. V. L. CLARKE.

HARD SAUCE. No. 1.

¼ cup butter, 1 teaspoon vanilla, or 1
 1 cup powdered sugar, tablespoon brandy,
 Whites of 2 eggs.

Beat butter to cream, add sugar gradually, beat until very light. Add whites, one at a time. Beat all until light and frothy; add gradually the flavoring. Beat again. Sprinkle with nutmeg. Put on ice to harden.

MRS. C. D. SPALDING.

HARD SAUCE. No. 2.

1 cup powdered sugar, ½ cup butter.

Cream well; add 2 tablespoons hot water and whip with egg-beater. MRS. C. A. SWIFT.

Mrs. C. A. Swift.

"Thou art all ice; Thy kindness freezes."—RICHARD III.

Make a syrup by putting a quart of granulated sugar and 1½ pints of water into a pan and boiling until it beads. Take from stove and let it cool. This amount of syrup will be about enough to use three times for the amount of ice cream given in the recipe, and will keep for some time in a cool place. Use 1 pint of milk and 1½ pints of cream. Let the milk come to a boil. Beat 2 eggs very lightly. Take some of the milk from the stove and pour it into the beaten eggs and then pour the mixture into the hot milk on the stove, and let it get scalding hot, but do not let it boil. Stir all the time. Add enough of the syrup to sweeten to taste, and strain through a fine strainer. After it cools, add the cream and 2 teaspoons of vanilla, and freeze.

4 eggs,
I quart of milk,

I cup sugar.

Cook together in double boiler like a custard. When cool, add ½ pint of cream, whipped, and whip all together before freezing. Flavor to taste.

Make a custard of a large pint of milk scalded in a double boiler. Mix 1 teacup of sugar with 1-3 cup of flour and 2 eggs and stir in the scalded milk. When cool put in the refrigerator. In the morning add about a quart of fresh fruit, sprinkled with 1½ cups of sugar, or more if fruit is very sour. Then add enough sweet cream to fill a small freezer. MRS. F. L. C.

Mrs. F. L. C.

CHOCOLATE ICE CREAM.

1½ quarts of milk, Vanilla to taste,
6 tablespoons grated choc- ½ pint of cream,
olate, 2 cups sugar.

Melt the chocolate and mix in warm milk. Beat the eggs and sugar together, and add the milk and chocolate and boil all together until it thickens. When cool add the vanilla and cream.

MISS IRMA DEMAREST.

CARAMEL ICE CREAM.

1 quart cream, 1 tablespoon flour,
2 cups milk, ⅛ teaspoon salt,
1½ cups sugar, 1½ tablespoon vanilla.
1 egg,

Mix flour, sugar, and salt, add egg gradually, beaten slightly with milk. (Use half the sugar). Cook over hot water twenty minutes, stirring constantly at first; caramelize the remaining sugar and add to the hot custard, stirring until dissolved. Freeze and pack.

MRS. C. A. SWIFT.

PINEAPPLE CREAM.

2 cups water, 1 can grated Hawaiian
1 cup sugar, pineapple,
2 cups cream.

Make syrup by boiling sugar and water fifteen minutes; strain, cool, add fruit and freeze to a soft mush; fold in the whip from the cream and let stand before serving.

MRS. C. A. SWIFT.

MACAROON ICE CREAM.

1 quart cream, ¾ cup sugar,
1 cup macaroons, 1 tablespoon vanilla.

Dry, pound, and measure macaroons; add to cream, sugar and vanilla and then freeze.

MRS. C. A. SWIFT.

PEACH ICE CREAM.

One pint of peaches run through a sieve and sweetened to taste; 1 pint cream, 1 pint milk, sweetened; whites of 2

eggs beaten stiff. Put milk and cream in the freezer; when it sets add peaches and freeze five minutes; add the whites of eggs and freeze hard. MRS. F. L. COLVER.

BISQUE ICE CREAM.

Make a soft custard of 1 quart of milk, the yolks of 4 eggs, and 1 cup of sugar. When at the boiling point stir in $\frac{1}{2}$ pound of rolled macaroons and stir until they dissolve. When cool, flavor with vanilla, add 2 quarts of whipped cream and freeze.

MRS. ARTHUR OPPENHEIMER.

BISCUIT GLACÉ.

One-half cup water, 2-3 cup of sugar, boil slowly together for half an hour, 3 eggs well beaten, stirred into the boiling syrup and beaten eight minutes. Take off fire and stand in a pan of cold water and stir until cold. One pint of cream, 1 teaspoon vanilla, beaten to a froth; when it is well beaten add the cold mixture and stir well. Put in boxes and sprinkle rolled macaroons over the top. The macaroons should be browned in the oven and when cold rolled fine. Place in a tin box and cover with ice and salt.

MRS. OLIVER DRAKE-SMITH.

BISCUIT TORTONI.

1 pint cream, whipped 4 tablespoons powdered
stiff, sugar,
1 wine glass of sherry, add Whites of 3 eggs, beaten
little at a time, stiff,
Vanilla.

Dissolve 1 dessertspoon of gelatine, and add to cream as you whip, then add 5 tablespoons of powdered macaroons. Pack in freezer, and cover with salt and ice; and let stand three hours. MRS. W. H. CHILDS.

CHOCOLATE SAUCE.

1 cup water, $\frac{1}{2}$ cup sugar.
Melt $\frac{1}{4}$ cake chocolate and add to the water and sugar.

Then cook until the mixture has boiled, stirring constantly.

MISS IRMA DEMAREST.

JUNKET ICE CREAM.

Warm 1 quart of milk until luke warm, add 1 cup of powdered sugar, and 2 teaspoons of vanilla extract. Also one junket tablet, dissolved in a tablespoon of cold water. Just as it begins to thicken add 1 pint of cream, and freeze.

MRS. J. R. SMITH.

MILK SHERBET.

1 quart milk, 1 pt. sugar (full measure).
3 lemons,

Mix lemon juice and sugar and let it stand. Chill the milk and just before freezing add the sugar and lemon.

MRS. G. W. KYBURG.

ORANGE SHERBET.

I quart orange juice,
I pound sugar,

I quart of water,
Juice of 3 lemons.

Boil sugar in a little water to make a smooth syrup, strain and freeze. Just before it is frozen add the whites of 3 eggs. MRS. H. K. SHELDON.

Mrs. H. K. Sheldon.

RASPBERRY SHERBET.

Boil 1 quart water and 3 cups sugar for five minutes; add 3 cups raspberry juice. When it begins to thicken in freezer add the beaten whites of 3 eggs and 2 cups cream. Delicious. M. E. B.

M. E. B.

CANTON GINGER SHERBET.

4 cups water, $\frac{1}{2}$ cup orange juice.
1 cup sugar, $\frac{1}{2}$ cup lemon juice.
 $\frac{1}{4}$ cup Canton ginger,

Cut ginger in small pieces; add water and sugar; boil fifteen minutes; add fruit juice, cool, strain, and freeze. Enough to serve to twelve persons.

MRS. C. A. SWIFT.

PINEAPPLE SHERBET.

One can of grated pineapple, 1 pint of sugar, 1 pint of water, 1 tablespoon of gelatine, 1 lemon, the white of 1 egg. Strain the pineapple through a sieve, dissolve the gelatine in a little hot water, beat the egg and mix all together and freeze the same as ice cream.

MRS. D. W. LUKE.

STRAWBERRY MOUSSE.

1 quart thin cream, $\frac{1}{4}$ box gelatine or
1 box strawberries, $1\frac{1}{4}$ tablespoons granulated
1 cup sugar, gelatine,
2 tablespoons cold water, 3 tablespoons hot water.

Wash and hull berries, sprinkle with sugar, and let stand one hour; mash and rub through a fine sieve; add gelatine soaked in cold water and dissolve in hot water. Set in pan of ice water and stir until it begins to thicken; then fold in the whip from the cream, put into a mould, cover, pack four hours, in ice and salt. Raspberries may be used.

Café Mousse: Make same as strawberry mousse, using 1 cup boiled coffee in place of fruit juice.

MRS. C. A. SWIFT.

PINEAPPLE FRAPPÉ.

2 cups water, 2 cups ice water,
1 cup sugar, 1 can grated pineapple, or
Juice 3 lemons, 1 pineapple shredded.

Make a syrup by boiling water and sugar fifteen minutes; add pineapple and lemon juice; cool, strain; add ice water and freeze to a mush, using equal parts of ice and salt. Serve in frappé glasses. If fresh fruits used, more sugar will be needed.

MRS. C. A. SWIFT.

CAFÈ FRAPPÉ.

2 cups strong coffee, 2 cups granulated sugar,
1 quart milk, 1 pint cream, whipped.
1 teaspoon vanilla,

Stir sugar, coffee and milk; when cool add whipped cream. Put in freezer for four hours. When in two hours

open and beat hard for a few minutes. Cover and let stand for remaining two hours.

MRS. H. S. ERNST.

MAPLE MOUSSE.

4 eggs, **I pint cream,**
I cup maple syrup,

Cook yolks of eggs and syrup together until thick; when cold add the cream whipped, the whites of eggs. Put in form, pack in salt and ice four hours.

MRS. OLIVER DRAKE-SMITH.

FROZEN CREAM.

Take a ½ pint of whipped cream and the white of 1 egg beaten stiff, and mix thoroughly. Add 2 tablespoons of powdered sugar, 1 tablespoon of sherry, and Maraschino cherries and almonds chopped fine. Freeze in a mould. Have the ice ready for packing before the cream is whipped.

MISS DWYER.

FROZEN PUDDING.

One generous pint of milk, 2 cups of granulated sugar, a scant $\frac{1}{2}$ cup of flour, 2 eggs, 2 tablespoons gelatine, 1 quart of cream, $\frac{1}{2}$ pound French candied fruit, 4 tablespoons wine. Let the milk come to a boil. Beat the flour, 1 cup of sugar and the eggs together, and stir into the boiling milk, cook twenty minutes and add the gelatine, which has been soaking one or two hours in cold water enough to cover it. Set away to cool. When cool, add wine, sugar and cream. Freeze ten minutes, then add the fruit and finish freezing. Take out the beater, pack smooth till ready to use.

MRS. F. H. BOOTH.

Mrs. F. H. BOOTH.

FROZEN DESSERT.

1 cup granulated sugar, $\frac{1}{4}$ coffee cup water.

Dissolve sugar in water and let it boil until it begins to string. Beat yolks of 4 eggs very stiff. Pour the hot syrup gradually over the eggs, whipping fast with egg beater. Add about $\frac{1}{2}$ cup of cream, and put on the stove and let it cook

gently about three minutes, stirring constantly. Then put into a pan of cold water with ice in it and whip until it is thick and cold. Add vanilla to taste (about dessertspoon). Whip 1 pint or 1½ pints of cream, very stiff, and add to the mixture. Stir together very lightly and pour into mould. Rub white of egg over inside of mould before filling. This quantity is for a quart mould. Put into freezer for five hours. Candied cherries may be put into mould before filling and a few Maraschino cherries added after freezing, if desired.

MRS. J. B. LANSING.

BISQUE GLACÉ.

One pint of cream, 1 dozen macaroons, 3 eggs, ½ cup water, 2-3 cup sugar, 1 teaspoon vanilla. Boil sugar and water until it spins a thread without stirring. Place sauce pan of this mixture in another of boiling water. Then add the eggs well beaten and cook about eight minutes, beating all the time or until it begins to thicken. Take from fire, place sauce pan in another of cold water and beat until cold. Then add flavoring and whipped cream. Have macaroons rolled fine and browned in oven. Put in paper cases. Cover with macaroons and freeze.

MRS. V. E. CARROLL.

MERINGUE GLACÉ.

Whites of 4 eggs, ½ teaspoon vanilla, 1¼ cups powdered sugar, or 1 cup of granulated sugar. Beat the whites until stiff, add gradually 2-3 of sugar and continue beating until the mixture will hold its shape, fold in remaining sugar and add flavoring. Shape with a spoon or pastry bag and tube on wet board covered with letter paper. Bake thirty minutes in slow oven, remove from paper and put in pairs together, or if intending to fill with whipped cream or ice cream, remove soft parts with spoon and place meringues in oven to dry.

MISS ALLIE DAVIS.

CUSTARDS, CREAMS AND JELLIES

*"An't please your Honour," quoth the peasant,
"This same dessert is very pleasant."*—POPE.

CHARLOTTE RUSSE.

One pint of whipped cream having been previously sweetened and flavored, 1-3 box Cox's gelatine dissolved in a cup of milk. The whipped whites of 2 eggs. Mix lightly and pour into a mould lined with lady fingers or cake. Put on ice until ready to serve.

MRS. F. L. COLVER.

ANGEL FOOD PUDDING.

One loaf of Angel Food cake, cut through the center, 1 pint cream, partly whipped, to which add: 1 scant tablespoon gelatine, dissolved in water, 1 teaspoon vanilla, 4 tablespoons sugar. Let it stand in a cool place, until it gets firm. Spread between the layers of cake, and over the top. Sprinkle with chopped almonds, and candied cherries.

MRS. C. J. LYNN.

GELATINE BLANC-MANGE.

Soak $\frac{1}{2}$ box of Cox's gelatine in $1\frac{1}{2}$ pints of milk for an hour. Put it over a kettle of boiling water. When it boils add the beaten yolks of 3 eggs and 4 tablespoons of sugar, stirring briskly a few minutes. When partly cold add the whites of the eggs, beaten very light, and flavor with vanilla. Cool in mould and serve with sugar and cream.

MISS J. OSBORN.

CHOCOLATE BLANC-MANGE.

One quart of milk, 1 ounce of Cooper's gelatine, soaked in a cup of the milk one hour, 4 heaping tablespoons of grated chocolate rubbed up with a little milk; 3 eggs, whites and yolks beaten separately, $\frac{3}{4}$ cup of sugar, and 2 tea-

spoons of vanilla. Heat the milk to the boiling point, pour in the gelatine and stir until it is dissolved; add the sugar to the beaten yolks, and stir until smooth. Beat the chocolate into this, then pour the scalding milk on the mixture, spoonful at a time, stirring constantly. Return to sauce pan and heat slowly, stirring, until it almost boils. Then remove and after pouring in bowl, whip in the whites of beaten eggs and the vanilla. Set to form in moulds.

MRS. EDWIN DEMAREST.

PRINCESS PUDDING.

Soak for an hour in a pint of cold water 1 box Cox's sparkling gelatine, and add 1 pint boiling water, 1 pint of wine, the juice of 4 lemons, and 3 large cups sugar. Beat the whites of 4 eggs to a stiff froth and stir into the jelly when it begins to thicken. Pour into a large mould, and set in ice water in a cool place. When ready to serve, turn out as you would jelly, only have the pudding in a deep dish. Pour 1 quart soft custard around it and serve.

MRS. V. L. CLARKE.

FRUIT PUDDING.

½ box gelatine, or 2 table-	Juice 2 lemons,
spoons gran. gelatine,	½ cup cold water,
1 orange,	4 figs,
6 dates,	2 bananas,
1½ cups boiling water,	16 blanched almonds,
2 cups sugar,	¼ pound Malaga grapes.

Soak gelatine in cold water ten minutes. Make a syrup of cold water. Make a syrup of boiling water and sugar. Pour in the gelatine mixture, strain, and when quite stiff stir in the fruit, slice the bananas, and cut the oranges, figs and dates in small pieces before adding to the mixture. Turn into a wet mould, let harden, and serve with whipped cream.

MISS GERTRUDE STITES.

SNOW PUDDING.

One-half box Cooper's gelatine, pour over it 1¼ pints of boiling water, let it dissolve. Add 2 cups white sugar,

the juice of 2 lemons, and 1 teaspoon vanilla. Strain, let it stiffen, but not as stiff as wine jelly. Then mix with it the beaten whites of 3 eggs. Make a boiled custard of 1 quart of milk, the yolks of the eggs, and 1 or 2 additional eggs, a little salt, and 1 teaspoon of vanilla.

MRS. H. B. PALMER.

CUSTARD FOR ORANGE PUDDING.

Scald a pint of milk in which is dissolved a cup of sugar, add a tablespoon of butter and a pinch of salt. Dissolve a tablespoon of cornstarch in a little cold milk. Stir into the mixture and bring to a boil; add the yolks of 4 eggs. Boil one minute; add the rind and juice of 1 orange. Cool this slightly before pouring over the sliced oranges.

MRS. EMMA G. CLARK.

CORN STARCH PUDDING.

Put a pint of milk on to boil, with sugar enough to sweeten. When it comes to a boil, stir in 2 tablespoons of cornstarch, which has been dissolved in a little cold water. When it thickens take it off and stir in the whites of 2 or 3 eggs, well beaten, and put away to cool.

CREAM FOR PUDDING.

Put a $\frac{1}{2}$ pint of milk on to boil, add the beaten yolks of the eggs, with sugar, and flavor to taste.

MRS. F. L. COLVER.

IMPERIAL PUDDING.

$\frac{1}{2}$ cup rice,	1 quart water.
2 cups milk,	$\frac{1}{2}$ teaspoon salt,
1 ounce gelatine,	1 cup sugar,
$\frac{1}{2}$ cup cold water,	Flavoring,
$\frac{1}{4}$ cup hot milk,	1 pint whipped cream.

Wash rice: cook in water, put into milk in double boiler and cook; soak gelatine, add hot milk, strain, and add sugar and salt. Stir in the rice until mixture thickens. Add flavoring with cream.

MRS. C. A. SWIFT.

GELATINE PUDDING.

Put one-third of a box of gelatine in the dish you make the pudding in, and cover with cold milk (about a pint) and let it soak two hours. Take the grated peel and juice of 2 lemons, 1 cup of sugar, and the yolks of 4 eggs, and beat together in another dish. Stir this mixture of lemon, sugar and egg with the dissolved gelatine, add 1 pint of boiling milk, and stir the whole well together. Beat the whites of the 4 eggs with 1 cup of powdered sugar to a stiff froth. Put it over the pudding and bake one minute in a hot oven.

MRS. JOHN T. BAILEY.

ORANGE SPONGE.

Melt $\frac{3}{4}$ package of gelatine in $\frac{1}{2}$ cup hot water, add 1 pint orange juice, 1 cup sugar. Stir until cool; then add beaten whites of four eggs. Pour into mould, and put on ice until firm.

MRS. H. E. BROWN.

RICE CREAM.

Boil $\frac{1}{2}$ scant cup of rice in 1 quart milk, two hours. Add $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ box gelatine, soaked in little water. Boil all together. When cool add teaspoon vanilla. Cook this in double boiler; do not stir. When pudding is cold stir in 1 pint whipped cream. This is nice for invalids.

MRS. H. E. BROWN.

DELICIOUS DESSERT.

Whip half pint cream, sweeten with confectioner's sugar, and set away to chill. Chop fine:

1 large banana,

12 marshmallows,

1 orange,

$\frac{1}{2}$ cup ground English wal-

$\frac{1}{2}$ cup preserved pineapple, nuts.

Just before serving beat fruit and nuts through the whipped cream. Serve in glasses. MRS. C. J. LYNN.

MARSHMALLOW PUDDING.

1 tablespoon granulated
gelatine, 1 heaping cup sugar,
 1 cup boiling water.

Stir till dissolved. Whites of 3 eggs, beaten very stiff. Add gelatine mixture, and when cool beat one-half hour. Add $\frac{1}{2}$ teaspoon vanilla, chopped nuts, pulverized macaroons, or any fruit like grapes, or cherries, cut in dice, may be used.

MRS. C. J. LYNN.

Mrs. C. J. LYNN.

TAPIOCA CREAM.

Heat in a double boiler 1 pint milk, beat 1 egg and the yolk of another with 2-3 cup of sugar and $\frac{1}{4}$ teaspoon salt, and stir into the hot milk. Then stir in slowly $1\frac{1}{2}$ table-spoons pearl tapioca that has been soaked over night. Just before serving stir in the beaten white of the other egg.

MRS. H. F. YORKE.

TAPIOCA CREAM.

¼ cup pearl tapioca,	1 teaspoon vanilla,
or	2 eggs,
1½ tablespoons granulated	1-3 cup sugar,
tapioca,	¼ teaspoon salt.
2 cups scalded milk,	

Pick over the tapioca, and soak one hour in cold water, enough to cover, drain, add to milk and cook in double boiler until tapioca is transparent. Add half the sugar to milk, remainder to egg yolks, slightly beaten, and salt. Combine by pouring hot mixture slowly on egg mixture, return to double boiler, and cook until it thickens. Remove from range, add whites of eggs, beaten stiff. Chill, and flavor.

MISS GERTRUDE STITES.

HAMBURG CREAM.

Seven eggs; beat the yolks with $\frac{3}{4}$ lb. sugar until very light, add grated rind and juice of three lemons, and boil in double boiler, then add whipped whites of the eggs and pour into tall glasses when cool.

MRS. SAMUEL WESTERVELT.

GINGER CREAM.

$\frac{1}{2}$ box gelatine,	$\frac{1}{2}$ tablespoon ginger syrup,
$\frac{1}{2}$ cup cold water,	1 teaspoon flavoring,
1 pint milk,	$\frac{1}{4}$ cup stemmed ginger cut
4 eggs,	fine or to suit taste.
$\frac{1}{2}$ cup sugar,	1 pint whipped cream.
$\frac{1}{2}$ teaspoon salt,	

Soak gelatine one hour in the water. Make a soft custard of the milk. When thickened add the softened gelatine, strain into a bowl and set on the ice. Add the flavoring and cut ginger. When about stiff enough to mould beat in the whipped cream and turn into a wet mould.

MRS. C. A. SWIFT.

COFFEE SPANISH CREAM.

One large cup of strong coffee, strained through cheese-cloth. Add enough milk to make one and one-half pints of liquid, and place in top part of double boiler over the fire. Soak $2\frac{1}{2}$ tablespoons of granulated gelatine in 1-3 cup of cold water ten minutes, and add to hot liquid. When thoroughly dissolved add the well-beaten yolks of 3 eggs and $\frac{1}{2}$ cup of sugar stirred through the egg yolks. Take from the fire when it thickens and pour over the stiffly-beaten whites of the eggs and pour into a mould to harden.

Serve with whipped cream sweetened and slightly flavored with vanilla. This dessert should be made and set in a cool place at least seven hours before it is to be used. More gelatine should be used if time is limited.

MRS. G. W. KYBURG.

MACAROON CREAM.

$\frac{1}{4}$ box of gelatine,	Yolks 3 eggs,
or	1-3 cup sugar,
1 tablespoon granulated	$\frac{1}{8}$ teaspoon salt,
gelatine,	2-3 cup pounded macaroons,
$\frac{1}{4}$ cup cold water,	1 teaspoon vanilla,
2 cups scalded milk,	Whites of 3 eggs.

Soak gelatine in cold water. Make a custard of milk, egg yolks, sugar, salt, add soaked gelatine; when dissolved,

strain into pans, set in pans in ice water. Add macaroons and flavoring, stirring until it begins to thicken; then add whites of eggs beaten until stiff, mould, chill and garnish with macaroons.

MRS. C. A. SWIFT.

PINEAPPLE BAVARIAN.

1 pineapple, or can of pineapple, put through a grinder. Add to this $\frac{1}{2}$ cup water and 1 cup sugar. Simmer slowly until cooked. Soak half a box Cox's gelatine in a cup of cold water for ten or fifteen minutes. Add this to the pineapple, take from the fire and set in a cool place until like jelly (little stiff). Whip 1 pint of cream with 1 teaspoon vanilla, pinch of salt. Add to the pineapple. Whip until stiff enough to put in a mould.

Hawaiian canned pineapple preferred.

MRS. F. L. COLVER.

PINEAPPLE BAVARIAN CREAM.

$\frac{1}{2}$ box gelatine,	1 can grated pineapple,
or	$\frac{1}{2}$ cup sugar,
2 tablespoons granulated gelatine,	1 tablespoon lemon juice,
$\frac{1}{2}$ cup cold water,	Whip from 3 cups cream.

Soak gelatine in cold water. Heat pineapple, add sugar, lemon juice and soaked gelatine; chill in pan of ice water, stirring constantly; when it begins to thicken, fold whip from cream, mould and chill.

MRS. C. A. SWIFT.

FRUIT CREAM.

Peel 4 bananas, mash and rub through a sieve; add pulp and juice of 2 oranges, 1 tablespoon lemon juice, 1 tablespoon sherry wine, 2-3 cup powdered sugar, and $\frac{1}{4}$ tablespoon granulated gelatine dissolved in water ($\frac{1}{4}$ cup hot). Cool in ice water, stirring constantly, and fold in whip from cream (2 cups).

MRS. C. A. SWIFT.

BAVARIAN CREAM.

$\frac{1}{2}$ lemon, grated rind and 2 eggs,
juice, 1 teaspoon gran. gelatine,
 $\frac{1}{2}$ cup white wine, 1 tablespoon cold water,
1-3 cup sugar,

Mix lemon, wine, sugar, and yolks of eggs; stir vigorously over fire until mixture thickens, add gelatine soaked in water and beat until stiff enough to hold its shape. Turn into a mould lined with lady fingers and chill. Orange juice may be used and the mixture served in orange-baskets. In season strawberries may be used and a mould lined with large fresh berries cut in halves. MRS. C. A. SWIFT.

HEAVENLY DESSERT.

One-half box gelatine dissolved in cold water; add 1 cup boiling water, juice of 1 lemon, $1\frac{1}{4}$ cups of sugar. Stir and strain, then add 1 can Hawaiian pineapple. When cool, and beginning to set, add $\frac{1}{2}$ pint whipped cream, 1 bottle Maraschino cherries and $\frac{1}{2}$ cup English walnuts. This will serve twelve people. MRS. C. J. LYNN.

RIBBON JELLY.

Take 1-3 strawberry jelly, 1-3 lemon jelly, 1-3 coffee jelly. When all are cold and begin to form, wet a mould, pour in about $\frac{1}{4}$ of the red jelly, set on ice to harden. Keep the rest in a warm room, or near the fire. As soon as the jelly is firm in the bottom of the mould, add carefully some of the lemon jelly; return the mould to the ice. When this will bear the weight of more jelly, add the coffee. Proceed in this order, dividing the colors by lemon until all are used. Serve with whipped cream. MRS. C. W. POTTER.

SAUTERNE JELLY.

Soak 2 tablespoons granulated gelatine in $\frac{1}{2}$ cup water, and dissolve in $1\frac{1}{2}$ cup boiling water. Add $1\frac{1}{2}$ cups Sauterne, 3 tablespoons lemon juice, and 1 cup sugar. Color with leaf green, strain into a shallow pan, chill, and cut in inch cubes. MRS. C. A. SWIFT.

ORANGE TRIFLE.

½ lemon, grated rind and juice,	½ cup boiling water,
2 tablespoons granulated gelatine,	2 eggs,
½ cup cold water,	1 cup orange juice,
	Grated rind of 1 orange,
	1 tablespoon lemon juice.

Whip from 3½ cup cream,

Soak gelatine in cold water, dissolve in hot water; add sugar and fruit juices. Chill and when quite firm add whip from cream, stirring constantly until stiff enough to drop. Line a mould with the sections of a seedless orange (if slightly dried they will adhere better to the sides of the mould), and fill the mould with the orange trifle mixture.

MRS. F. L. COLVER.

ORANGE SPONGE.

1 pound sugar,	½ cup cold water,
Juice of 6 to 8 oranges,	½ cup boiling water,
Juice of 1½ lemons,	Whites 4 eggs,
3 sheets Russian gelatine,	Pinch of salt.

Soak gelatine one hour in cold water, then dissolve in the boiling water. Strain through a cloth. Press the fruit juice through a strainer onto the sugar and add the prepared gelatine and salt. Cool to a smooth syrupy consistency. Beat the white of the eggs to a stiff froth, and then beat into the fruit mixture. Blend and beat until thick enough to mould.

MRS. C. A. SWIFT.

COFFEE JELLY.

1 cup strong coffee,	½ cup sugar (scant),
2½ teaspoons gelatine,	½ cup boiling water.

Dissolve gelatine in coffee, add sugar, then water. Serve with cream.

MRS. DEWITT COLEMAN.

TRILBY.

Whip 1 pint of cream. Add 3 tablespoons of powdered sugar and a few drops of vanilla. Cut marshmallows in pieces, opera chocolates in half, walnut meats in broken pieces, and add with a few chopped dates to the cream.

Pile in a sherbet glass and garnish each dish with a toasted marshmallow in the center of the cream. A college girl's dainty.

E. E. K.

COFFEE JUNKET.

Dissolve 1 junket tablet in one tablespoon of cold water. Heat 1 quart of milk, lukewarm, then add half a cup sugar, half a cup of very strong coffee, and then add the junket. Stir well, set in a cool place until it thickens. Serve with whipped cream.

MRS. J. R. SMITH.

NORWEGIAN JELLY.

Remove the stones and cut in quarters $\frac{1}{2}$ pound cooked prunes. To the prune water add enough boiling water to make 2 cups. Soak $2\frac{1}{2}$ tablespoons of gelatine in $\frac{1}{2}$ cup of cold water, dissolve in hot liquid. Add 1 cup of sugar and $\frac{1}{4}$ cup of lemon juice. Strain, add the prunes, mould, and chill. Stir while cooling to prevent prunes from settling. Serve with whipped cream.

F. V. V.

JELLIED WALNUTS.

$\frac{1}{4}$ cup cold water,	1-3 cup boiling water,
1 tablespoon granulated gelatine,	$\frac{3}{4}$ cup sugar,
or	$\frac{1}{2}$ cup sherry wine,
$\frac{1}{4}$ box gelatine,	$\frac{1}{2}$ cup orange juice,
	3 tablespoons lemon juice.

Make same as other jellies, and cover bottom of pan with mixture. When firm, place over it, one inch apart, halves of walnuts. Cover with remaining mixture. Chill, and cut in squares for serving. Use a shallow pan.

MRS. C. A. SWIFT.

CIDER JELLY.

2 qts. sweet cider,	2 lbs. cut sugar,
1 oz. stick cinnamon,	6 lemons.
1 box gelatine,	

Soak gelatine in 1 pint cider. Cut lemons in slices and take out seeds. Add sugar, cinnamon, and lemons to the remainder of the cider. Let it boil. Add the gelatine, and strain.

MRS. V. E. CARROLL.

CAKE AND ICING

"Sufficient to have stood tho' free to fall."—MILTON.

ANGEL CAKE.

- 1 large coffee cup flour 11 eggs, whites only, well
sifted five times, beaten,
1 large coffee cup granu- 1 teaspoon vanilla,
lated sugar sifted five Salt.
times,

One heaping teaspoon cream of tartar sifted in the flour (no soda).

Beat eggs stiff, add sugar, then flour and cream of tartar with no extra stirring. Bake in a quick, not hot, oven forty minutes, using a two-quart pan with a tube in the center, three handles on the upper edge $1\frac{1}{2}$ inches high, on which to stand the cake inverted, after it is baked. Do not butter or paper the pan as it will sweat while cooling.

MRS. F. L. COLVER.

SUNSHINE CAKE. No. 1.

- Whites of 7 eggs, $\frac{1}{2}$ teaspoon cream of tar-
Yolks of 5 eggs, tar,
1 cup granulated sugar, $\frac{3}{4}$ cup of flour.

Beat whites and sift sugar into them; then stir in beaten yolks; add sifted flour and flavor. Do not grease tin. Bake in slow oven forty-five minutes.

MRS. F. L. COLVER.

SUNSHINE CAKE. No. 2.

- 1 tumbler sugar, Pinch of salt,
Yolks of 5 eggs, $\frac{1}{2}$ teaspoon baking powder.
 $\frac{1}{2}$ tablespoon lemon juice,

Beat fifteen minutes. Add 1 tumbler flour and whites of 5 eggs which have been stiffly beaten. Bake in slow oven.

MRS. BENTLEY.

SPONGE CAKE. No. 1.

6 eggs,	1 teaspoon of orange or
1 cup of sugar,	lemon juice with a little
1 level teaspoon of cream	of the grated rind and
of tartar,	1 scant cup of pastry flour.

Sift the flour and sugar several times before measuring. Beat the whites of the eggs until frothy, add the cream of tartar and continue beating until stiff and dry, then carefully fold in the sugar. Add the grated rind and juice to the yolks and beat until thick and light, then add to the whites. Now gently sprinkle in the flour, folding it in lightly. Bake in an ungreased form as a loaf or in a sheet:

MRS. CLIFFORD DEMAREST.

THE "FAIR ALICE" SPONGE CAKE. No. 2.

1½ cups flour,	Rind and juice of 1 lemon,
1 cup sugar,	4 whole eggs and 2 extra
½ cup boiling water,	whites.

Beat the yolks and sugar and grated lemon peel until creamy, add the boiling water, and beat. Then add half the flour sifted four times with the baking powder. Then half the well beaten whites of six eggs, then the rest of the flour, and then the rest of the eggs and lemon juice. Bake in a slow oven about one hour.

MRS. H. B. PALMER.

SPONGE CAKE. No. 3.

1 cup sugar,	Juice and rind of 1 lemon,
4 eggs,	1 scant cup of sifted flour.

Separate the eggs, beat the yolks well, add the sugar, and beat again. Add lemon, add the whites of the eggs (whipped stiff) very gently, then the flour. Stir gently, do not beat. Bake in a moderate oven for three-quarters of an hour.

MRS. F. H. BOOTH.

SPONGE CAKE. No. 4.

Beat separately whites and yolks of 3 eggs. Add to the yolks 1 cup of granulated sugar, 5 tablespoons of cold water, 1 teaspoon vanilla extract, 1 cup of flour, and 1 tea-

spoon baking powder. Beat all well, then at the last add the stiffly beaten whites of the eggs. Bake in a quick oven.

MRS. ALICE LITTLEFIELD.

SPONGE ROLL. No. 5.

Yolks and whites of 5 eggs beaten stiff. Add 1 cup of sugar to the yolks and 1 tablespoon of lemon juice. Add the stiffly beaten whites; fold in lightly 1 cup of flour. Bake. Put jelly on while hot and roll at once. Very good served hot with liquid sauce.

MRS. NATHAN.

SPONGE CAKE. No. 6.

1 cup sugar, Even teaspoon baking powder,
3 eggs, der,
3 tablespoons of water, 1 teaspoon vanilla or lemon,
Scant cup flour,

Little salt added. Bake in quick oven. The grain is fine unless the amount of baking powder is increased.

MRS. SWAIN.

GOLD LOAF.

Yolks of 8 eggs, 2½ cups flour,
1¼ cups granulated sugar, 1 teaspoon cream tartar,
2-3 cup butter, Scant ½ teaspoon soda,
2-3 cup milk, Flavor to taste.

Sift flour once, then measure, add soda and sift three times; cream butter and sugar thoroughly, beat yolks about half, add cream tartar and beat to a stiff froth; add this to creamed butter and sugar, and stir thoroughly; add milk, then flour, then flavor and stir very hard.

MRS. CLIFFORD DEMAREST.

WHITE CAKE.

1½ cups sugar, Whites of 4 eggs,
½ cup butter, 2 teaspoons baking powder.
¾ cup milk, 2 cups flour,
MRS. CLIFFORD DEMAREST.

PLAIN WHITE CAKE.

1 cup butter,	2 heaping teaspoons baking
2 cups sugar, well creamed	powder,
together,	Whites of 5 eggs well
3¼ cups flour,	beaten,
1 cup warm water (not	Flavor to taste.
hot),	

This will make four layers. Put two together with icing between and on top. Use chocolate or jelly filling with icing on top for the other two. MRS. C. J. LYNN.

MARBLE CAKE. (White Part).

¼ cup of butter,	1 cup flour,
¾ cup of sugar,	1 teaspoon baking powder,
¼ cup of sweet milk,	1 teaspoon flavoring.
Whites of 3 eggs,	

DARK PART.

¼ cup butter,	1¼ cups of flour,
½ cup sugar,	1 teaspoon baking powder,
¼ cup molasses,	½ teaspoon cloves, cinna-
¼ cup sweet milk,	mon, and nutmeg.
Yolks of 4 eggs,	

Mix the two parts separately, beat until very light, then put in a spoonful at a time, taking pains to have the light and dark alternately. MRS. V. L. CLARKE.

POUND CAKE.

2 cups butter,	2 cups sugar,
10 eggs,	3 pounds stoned raisins,
¼ pound citron,	2½ cups flour, sifted four or
1 wine glass of Madeira,	five times.
1 nutmeg grated,	1 wine glass brandy.

Mix thoroughly and bake in a moderate oven.

MRS. ZABRISKIE.

IMPERIAL CAKE.

1 pound butter, 1 pound stoned raisins,
10 eggs, added one at a time 1 pound sugar,
without beating before hand, 1½ teaspoons baking powder,
1 pound flour, 1 pound English walnuts,
1 tablespoon ground mace, ¼ pound citron.
Wine glass of brandy,

Will keep a long time in tin box. May need a little more brandy, use judgment. F. E. F.

WHITE FRUIT CAKE.

1 cup butter, 1 pound almonds,
2 cups sugar, (blanched),
2½ cups flour, All chopped fine;
Whites of 7 eggs, ¼ pound citron,
2 teaspoons baking powder, 1 cup grated cocoanut,
1 pound seeded raisins, 1 teaspoon lemon extract,
1 pound figs, 1 cup sweet milk.

Mix all ingredients (except the fruit and nuts) as usual. Mix baking powder thoroughly with the flour before adding it to the other ingredients. When the batter is ready, sift a little flour over the fruit and stir it in, then add almonds and cocoanut. Bake slowly for two hours.

MRS. H. M. ROGERS.

ENGLISH FRUIT CAKE.

1 pound flour, 1 cup syrup,
1 pound sugar, 1 wine glass of brandy,
1 pound butter, 1 tablespoon cloves,
4 pounds raisins, 1 tablespoon mace,
4 pounds currants, 1 tablespoon cinnamon,
10 eggs, 1 tablespoon nutmeg.
Bake in moderate oven. MRS. SAMUEL WESTERVELT.

PLAIN FRUIT CAKE.

One cup of butter, 2 cups of molasses, 2 eggs, 1 cup of milk, 1½ teaspoons soda, 1 teaspoon essence of lemon, 4

teaspoons mixed spice, flour to make a stiff batter; then add 1 pound of raisins, $1\frac{1}{2}$ pounds currants and $\frac{1}{4}$ pound of mixed peel.

MRS. V. L. CLARKE.

RICH FRUIT CAKE.

One pound butter, 1 pound sugar, 3 pounds raisins, 2 pounds currants, 2 pounds flour, $\frac{1}{4}$ pound lemon peel, 1 tablespoon cinnamon, 2 teaspoons cloves, 2 nutmegs, $\frac{1}{2}$ cup of molasses, 10 eggs and 1 teaspoon baking soda dissolved in a glass of boiling water. Cream butter and sugar, beat in the eggs two by two, add spices, molasses and soda. Have your flour sifted and put in the fruit in part of the sifted flour, then add the remainder. This will make two very large, or four medium cakes. Keep in a tin box.

MRS. V. L. CLARKE.

FRUIT CAKE.

$1\frac{1}{2}$ cups sugar,	4 eggs,
2 cups molasses,	2 teaspoons baking powder,
1 cup black coffee,	3 teaspoons cinnamon,
$\frac{1}{2}$ pound butter,	3 teaspoons cloves,
2 pounds raisins,	1 teaspoon mace,
2 pounds currants,	1 teaspoon nutmeg,
1 pound citron,	1 pound chopped walnuts,
$\frac{1}{2}$ pound lemon and orange peel,	4 cups flour.

Bake three hours in moderate oven.

MRS. F. D. BAKER.

SPICE FRUIT CAKE.

$1\frac{1}{4}$ pounds powdered sugar,	1 tablespoon cinnamon,
$\frac{1}{2}$ pound butter,	1 tablespoon cloves,
$1\frac{1}{4}$ pounds flour,	1 tablespoon allspice,
$1\frac{1}{2}$ cups milk,	$\frac{1}{2}$ pound raisins,
2 teaspoons baking powder,	$\frac{1}{2}$ pound currants,
5 eggs,	$\frac{1}{4}$ pound citron.

MRS. V. L. CLARKE.

SPICE LOAF CAKE.

Cream 1 cup of butter with $1\frac{1}{2}$ cups of sugar, and 1 cup of molasses. Dissolve a heaping teaspoon of soda in a little milk and add to the other ingredients, then pour in $1\frac{1}{2}$ cups of milk, 5 well beaten eggs, and a $\frac{1}{2}$ pound each of well cleaned and floured currants and raisins, candied citron chopped fine, and a $\frac{1}{2}$ pound of dates also chopped fine. Add enough sifted flour to make a stiff batter, then flavor with a teaspoon each of ginger, allspice, cinnamon and cloves. Bake in a slow oven for one and a quarter hours, or, until a broom straw thrust in the center comes out clean.

MRS. CHARLES R. BROWN.

SPICE CAKE.

$\frac{1}{2}$ cup molasses,	1 egg,
1 cup sugar,	$2\frac{1}{2}$ cups flour,
5 tablespoons melted butter,	1 cup hot water,
$\frac{1}{2}$ teaspoon cinnamon,	$\frac{1}{2}$ pound citron,
$\frac{1}{2}$ teaspoon ginger,	1 box raisins,
1 teaspoon salt,	$\frac{1}{2}$ pound nuts.
1 teaspoon soda,	

Put molasses in bowl, add sugar, melted butter, cinnamon and ginger, put soda and salt in cup and fill with hot water and stir into first mixture, add flour, then well beaten egg, beat hard. Bake for thirty minutes in a well greased pan; watch oven closely as this cake burns easily.

MISS JENNIE L. GRAHN.

SPICE CAKE.

3 eggs, whites of 2 saved	3 cups of flour,
for frosting,	3 tablespoons of shortening.
1 cup of sugar,	1 teaspoon saleratus,
1 cup of molasses,	1 teaspoon each kind of
1 cup of sour milk,	spice.

Bake in layers. Put together with boiled frosting.

MRS. C. A. SWIFT.

CHOCOLATE LOAF CAKE. No. 1.

2 cups sugar,	4 squares chocolate,
2-3 cup butter,	2¾ cups flour,
1 cup milk,	3 teaspoons baking powder,
3 eggs,	1 teaspoon vanilla.

Cream sugar and butter with pinch of salt added. Add hot melted chocolate and well beaten yolks of eggs. Alternate with milk and flour until all is added. Beat thoroughly, fold in the well beaten whites of eggs and bake in moderate oven. This makes two good sized loaves of cake.

MRS. G. W. KYBURG.

CHOCOLATE LOAF CAKE. No. 2.

4 ounces chocolate,	1¾ cups flour,
½ cup milk,	1 teaspoon vanilla,
½ cup butter,	1 heaping teaspoon baking
2 cups sugar,	powder.
4 eggs,	

Dissolve the chocolate in 5 tablespoons boiling water. Beat butter and sugar to cream, add yolks, then milk, then melted chocolate and flour; beat vigorously. Beat whites of eggs to a froth and stir into the mixture. Bake in moderate oven forty-five minutes.

MRS. KIRKBY.

DARK CHOCOLATE LOAF CAKE.

Yolk of 1 egg,	½ cup butter,
½ cup of milk,	2 eggs,
4 squares of chocolate,	2 cups flour,
cooked together in double	½ cup milk and
boiler; cool;	1 teaspoon soda,
1½ cups sugar,	Vanilla flavoring.

Cream butter and sugar; add eggs and other ingredients; combine with first mixture and bake in moderate oven. Use white of 1 egg for frosting.

MRS. BENTLEY.

PLAIN DARK CHOCOLATE CAKE.

Shave two squares Baker's chocolate into a cup, pour over ½ cup boiling water, add 1 cup sugar, pinch salt, 1

tablespoon butter, melted, and 1 beaten egg. Stir all well. Then add $1\frac{1}{2}$ cups flour, with 1 level teaspoon baking powder. Put level teaspoon soda into $\frac{1}{2}$ cup boiling water and flavor with vanilla, and bake in two layers. Put whipped cream sweetened and flavored between layers and on top.

MRS. W. H. CHILDS.

DARK CHOCOLATE CAKE.

1 cup butter (scant),	1 teaspoon soda,
3 cups sugar,	$\frac{1}{2}$ cake Baker's chocolate
3 cups flour,	dissolved in a cup of boil-
1 cup sour milk,	ing water,
3 eggs,	2 teaspoons vanilla.

If sweet milk be used take 2 teaspoons of baking powder instead of soda.

A. W. W.

CHOCOLATE LOAF CAKE.

Two and one-half cups of sifted flour, 2 cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour milk (thick), $\frac{1}{2}$ cup of hot water, 2 eggs, $\frac{1}{4}$ or $\frac{1}{2}$ cake of chocolate and 1 teaspoon soda. Flavor with vanilla. Grate chocolate and dissolve with soda in the hot water. Use a white icing.

MRS. H. F. YORKE.

DEVIL'S CAKE.

1 cup butter,	3 cups flour,
2 cups sugar,	1 cup sweet milk,
5 eggs,	3 teaspoons Rumford's Bak-
4 teaspoons vanilla,	ing Powder.

One cake Baker's chocolate (1 cup reserved for frosting) mixed with 1 small cup sugar. Add a little milk and heat until dark and creamy. Then put in cake, just before flour.

FROSTING FOR CAKE.

1 cup grated chocolate,	4 tablespoons milk.
$1\frac{1}{2}$ cups sugar,	

When hot add 1 well beaten egg and boil fifteen minutes. Take off fire and add fresh grated cocoanut. Flavor with 4 tablespoons vanilla. MRS. C. D. SPALDING.

DARK CHOCOLATE LAYER CAKE.

Beat to a cream, 1 cup sugar, 2 tablespoons of butter, add 3 eggs, saving out the whites of 2, $\frac{1}{2}$ cup milk, 2 cups flour and 3 teaspoons of baking powder. Melt $\frac{1}{2}$ cup sugar *$\frac{1}{4}$ cake. chocolate* $\frac{1}{2}$ cup milk; boil for ten minutes or until thick, remove from the fire and when cool add to the cake batter, bake in layer tins. Use boiled icing between layers.

MRS. C. O. GIESSLER.

CHOCOLATE LAYER CAKE.

$\frac{1}{2}$ cup butter, 3 eggs,
1 $\frac{1}{2}$ cups sugar, 3 cups flour,
1 cup milk, 2 teaspoons baking powder.
Bake in three layers in hot oven.

FILLING.

1 cup sugar, $\frac{1}{4}$ cup hot water,
2 squares Baker's chocolate,
Boil up slowly to a thick cream, flavor with vanilla.
MRS. DEWITT COLEMAN.

CHOCOLATE CREAM CAKE.

Cream well 1 cup pulverized sugar, $\frac{1}{2}$ cup butter; add whites of 3 eggs, yolks of 2 eggs well beaten, $\frac{3}{4}$ cup milk, 1 $\frac{1}{2}$ cups flour, 1 teaspoon Rumford's Baking Powder. This will make three layers.

BOILED ICING.

Boil 1 cup granulated sugar with 4 tablespoons cold water until it drops from the spoon in threads. Have ready the beaten white of 1 egg and pour the syrup slowly into it, beating all the time. Flavor and spread on cake while warm. Take $\frac{1}{2}$ cake of Baker's unsweetened chocolate; put into a bowl and place over the kettle to melt. When melted spread first a layer of white icing and then the chocolate.

MRS. F. L. COLVER.

GOLD LAYER CAKE.

½ cup butter, 1 teaspoon vanilla,
Yolks of 4 eggs, 1 cup sugar,
1 heaping teaspoon baking 1½ cups flour,
powder, ½ cup milk.

F. E. F.

SILVER LAYER CAKE.

½ cup butter, 1 cup sugar,
Whites of 4 eggs, 1½ cups flour,
1 teaspoon baking powder, ½ cup milk.
1 teaspoon almond,

Bake in layers, put gold cake together with orange filling and silver cake with almond filling with chopped almonds.

F. E. F.

ORANGE FILLING FOR GOLD CAKE.

One-half of the white of 1 egg, 2 or 3 tablespoons orange juice and some grated rind if liked. Add confectioner's sugar until the right consistency.

F. E. F.

ALMOND FILLING FOR SILVER CAKE.

One-half of the white of 1 egg, 1 generous teaspoon almond extract and enough cold water to make 2 tablespoons, or 3 if much filling is desired. Confectioner's sugar, ½ cup blanched chopped almonds.

F. E. F.

ORANGE CAKE. (Layer).

½ cup butter, 1 teaspoon baking powder,
1 cup sugar, ½ cup milk,
2 eggs, ½ level teaspoon salt.
1½ cups flour, Flavoring.

FILLING.

Rind and juice of 2 small 1½ tablespoons Duryea's
oranges, cornstarch,
1 cup sugar, ½ cup of water.

Boil until thick stirring constantly.

MRS. V. L. CLARKE.

MOCHA LAYER CAKE.

2 eggs,	Beat eggs with sugar,
2 cups flour,	1½ cups sugar,
2 heaping teaspoons baking powder,	1 cup boiling milk.

Mix baking powder with flour. Add half the hot boiling milk to the eggs and sugar with half the flour and beat thoroughly, then add the other half of the milk with the rest of the flour. Bake in well oiled jelly cake tins. F. E. F.

FILLING.

One-half cup butter, creamed with 1 cup confectioner's sugar, 2 teaspoons cocoa or grated chocolate and 2 table-spoons of strong hot coffee. F. E. F.

MOCHA TART.

Yolks of 4 eggs,	2 scant teaspoons baking
1 cup sugar,	powder,
beaten to a cream;	1½ tablespoons Mocha ex-
1 cup flour,	tract.

Add the well beaten whites of eggs last and bake in three layers.

FILLING.

Whip 1 pint of cream; add 3 tablespoons confectioner's sugar and spread between layers and on top.

ICING.

Ice top (over the filling) and sides taking 2 cups of confectioner's sugar and 2 tablespoons of mocha extract to moisten it. A little cream may be added if the icing seems stiff. The mocha extract is put up by Crosse & Blackwell.

MRS. G. W. KYBURG.

MARSHMALLOW CAKE.

Beat ¼ cup of butter to a cream, and yolks of 2 eggs until thick. Then gradually beat ½ cup of sugar into each and combine the two mixtures. Add 4 ounces of chocolate melted over hot water; then alternately, ½ cup of milk and 1½ cups of sifted flour, sifted again with 2 level teaspoons of baking powder. Lastly, beat in whites of 2 eggs, beaten

dry and a teaspoon of vanilla extract. Bake in two layers about eighteen minutes. Put layers together with marshmallow icing and ice top.

MARSHMALLOW ICING.

Boil 2 cups granulated sugar with $\frac{1}{2}$ cup water to 240 degrees F., or until it spins a thread about three inches long, then pour in a fine stream over the well beaten whites of 4 eggs, beating constantly meanwhile. When cool, add $\frac{1}{2}$ pound of fresh marshmallows, each cut in four pieces with a pair of scissors. The marshmallows should not melt in the icing which should be exceedingly light and fluffy. Flavor with vanilla.

MRS. G. D. PROSSER.

MARSHMALLOW CAKE.

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ cup pastry flour,
$\frac{1}{2}$ cup sugar,	1 full teaspoon Rumford's
$\frac{1}{2}$ cup milk,	Baking Powder.
1 teaspoon vanilla,	$\frac{1}{2}$ teaspoon cream of tartar,
$\frac{1}{2}$ cup cornstarch,	Whites of six eggs.

Mix the starch, flour, baking powder and cream of tartar. Cream the butter and sugar, add the flavoring, then a little of the flour mixture, then milk and flour alternately, and lastly the stiffly beaten whites of the eggs. If preferred, use 2 cups of flour and omit the cornstarch. Bake in two shallow pans and when done frost with

MARSHMALLOW FROSTING.

Cut a $\frac{1}{2}$ pound of marshmallows in small pieces, put them in the double boiler with 4 tablespoons of hot water, and stir until melted and smooth. Boil 1 cup of sugar and 1-3 cup of hot water without stirring, till the syrup threads when dropped from the spoon. Have the white of 1 large egg beaten stiff, and pour the syrup gradually into the egg while beating, then add the melted marshmallows gradually and flavor with 1 teaspoon of vanilla and a few drops of lemon juice; beat until cool and thick enough to spread.

MRS. M. G. PROBST.

LAYER CAKE.

- | | |
|---------------------------|----------------------------|
| 2 small cups sugar, | 2 heaping teaspoons baking |
| 1 small cup milk, | powder. |
| 4 tablespoons melted but- | 3 cups flour, |
| ter, | 3 eggs, |
| Bake in three layers. | |

FILLING.

- | | |
|-----------------------------|-----------------------------|
| 1 cup raisins, | 1 cup sherry or port wine |
| 2 eggs (yolks), | or little less wine filling |
| 1 cup walnuts chopped fine, | up the cup with cream, |
| | 1 teaspoon vanilla. |

Spread on layers sifting over each a little sugar. Use 2 whites of eggs for top frosting. Oranment with nut meat. Very delicious.

MRS. DEWITT COLEMAN.

VARIETY CAKE.

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|-------------------|----------------------------|
| 1½ cups of sugar, | ½ cup of milk, |
| ½ cup of butter, | 2 cups of flour, |
| 3 eggs, | 2 teaspoons baking powder. |

Take out one-third; add to it the following:

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| 2 teaspoons of cinnamon, | ½ of a nutmeg, |
| 1 teaspoon of cloves, | ½ cup of chopped raisins. |

This will make the middle layer of a three layer cake. Put together with frosting.

MRS. F. R. WARREN.

RIBBON CAKE.

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| 2½ cups sugar, | 1 cup milk, |
| 2½ cups flour, | 4 eggs, |
| 1 cup butter, | 2 teaspoons baking powder. |

Divide into three parts and to one part add

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|-----------------------|--------------------|
| 1 cup of raisins, | ½ teaspoon cloves, |
| 1 cup of currants, | 1 nutmeg. |
| 2 teaspoons cinnamon, | |

MISS AMY J. BREWSTER.

ONE EGG LAYER CAKE.

- | | |
|-----------------------|----------------------------|
| 2 tablespoons butter, | 1 cup sweet milk, |
| 1 cup sugar, | 2 cups flour, |
| 1 egg, | 2 teaspoons baking powder. |

Mix well and bake in hot oven. Add the whites beaten to a froth after the batter has been well mixed.

MRS. J. H. DEMOTT.

SNOWBALL CAKE.

2 cups of sugar,	3 cups flour,
½ cup butter,	3 teaspoons baking powder,
1 cup sweet milk,	Whites of 5 eggs.

Bake in a deep square tin. The day following cut into two inch squares, taking off the outside so as to have it all white. Cut off the corners to make it round. Take each piece on a fork and frost upon all sides and roll in freshly grated cocoanut.

MRS. J. B. LANSING.

SOUR CREAM CAKE.

Break 2 eggs in coffee or teacup and fill the cup with sour cream. Beat well, add 1 cup sugar, and 1½ cups flour, with 1½ teaspoons cream tartar sifted in flour, 1 teaspoon soda dissolved in a little water. Beat well. Very nice for layer cake, as well as baked in a loaf.

MRS. F. L. COLVER.

NUMBER CAKE.

1 cup butter,	4 eggs,
2 cups sugar,	½ cup milk,
3 small cups flour,	2 teaspoons baking powder.

MISS AMY J. BREWSTER.

PLAIN CAKE.

Three-quarters of a cup of butter rubbed with one full cup of sugar to a cream; add 3 well beaten eggs, 2 cups of flour, 1 full teaspoon of baking powder, ½ cup of milk and a little grated nutmeg. Beat thoroughly together and bake.

MRS. J. J. HARING.

WASHINGTON CAKE.

$\frac{1}{2}$ pound butter,	1 pound flour,
1 pound sugar,	2 teaspoons Rumford's Baking Powder.
4 eggs,	
1 cup milk,	

MRS. SIMEON WESTERVELT.

PINAFORE CAKE.

$1\frac{1}{2}$ cups sugar,	2 teaspoons baking powder,
1 cup butter,	$\frac{1}{2}$ cup cornstarch,
$\frac{1}{2}$ cup milk,	4 eggs.
$1\frac{1}{2}$ cups flour,	

Cream together sugar and butter, then stir in the beaten yolks of eggs, add milk, then the flour, baking powder and cornstarch sifted together and lastly fold in the beaten whites of eggs and flavor to taste.

MRS. WALTER WESTERVELT.

NUT CAKE.

$\frac{1}{2}$ cup butter,	$\frac{3}{4}$ cup cold water,
$1\frac{1}{2}$ cups sugar,	4 eggs (whites only),
2 cups flour,	1 cup chopped walnut meats.

Cream sugar and butter; add water and flour. Stir with the nuts; then the remainder of the whites, to which you have added the baking powder. Pour the mixture into square pans and bake about thirty-five minutes in a moderate oven.

MRS. F. L. COLVER.

NUT CAKE.

$\frac{1}{2}$ cup butter,	$1\frac{1}{2}$ cups powdered sugar,
$\frac{1}{2}$ cup milk,	2 cups flour,
3 eggs,	$\frac{1}{2}$ pound English walnuts.
$\frac{1}{2}$ pound raisins,	

Cream butter and sugar, add yolks of eggs, then milk and flour, last the whites, stir little as possible and bake in a quick oven.

MRS. OLIVER DRAKE-SMITH.

WALNUT CAKE.

½ cup butter,	2½ teaspoons baking powder.
1 cup sugar,	Whites 2 eggs,
Yolks 3 eggs,	¾ cup walnut meats, broken
½ cup milk,	in pieces.
1¾ cups flour,	

Mix ingredients in order given. Bake forty-five minutes in a moderate oven. Cover with boiled frosting, trease in squares, and put one-half walnut on each square.

MISS GERTRUDE STITES.

WALNUT CAKE.

½ cup butter,	1 cup chopped nuts,
1 cup sugar,	1½ cups cold water,
2 eggs,	1½ cups flour,
1 teaspoon vanilla,	1 tablespoon baking powder.

Bake in two layers. Spread with frosting.

FROSTING.

Take 1 cup of granulated sugar, dampen it with 5 table-spoons of milk. Place on fire and stir until it boils, then let boil for five minutes without stirring. Remove, set in dish of cold water, flavor and stir constantly until thick and creamy.

F. V. V.

HICKORY NUT CAKE.

One and one-half cups sugar, ½ cup of butter, ¾ cup of milk, 2 eggs, 1 cup chopped raisins, 1 cup of chopped nuts, 2 cups of flour and 2 teaspoons baking powder. Cream butter and sugar together and add the yolks and beaten whites of the eggs. Add milk and flour with baking powder, then the raisins and nuts.

MRS. C. W. COYTE.

GRANDMOTHER'S APPLE CAKE.

Three cups dried apples washed and stewed slowly in 1½ cups of molasses. Then set to cool (must be firm like citron).

3 cups flour,	½ lemon and orange peel
¾ cup butter,	mixed,
2 cups brown sugar,	1 grated lemon peel,
1 pound currants,	4 eggs.

Spice to taste, cloves, nutmeg and cinnamon. 1 teaspoon soda, dissolved in 8 teaspoons water; 1 wine glass brandy. Bake in a moderate oven in a well greased and papered tin about one and three-quarter hours, if in one tin.

MRS. H. B. PALMER.

DRIED APPLE CAKE.

One and one-half cups dried apples, to be soaked over night, in the morning chop them and simmer in $\frac{1}{2}$ cup of molasses until they are well cooked. Stir to a cream. One-half cup butter and 1 cup sugar, add 2-3 cup of sour milk and 2 eggs beaten well. Two teaspoons of cinnamon, 1 teaspoon of cloves, 1 teaspoon of nutmeg, 1 teaspoon soda dissolved in a little water. After mixing well together stir in the apples and 2 cups of flour, add 1 cup raisins, $\frac{1}{2}$ cup currants, 1 ounce sliced citron. Bake in a moderate oven one hour.

MRS. OLIVER DRAKE-SMITH.

APPLE SAUCE CAKE. No. 1.

$1\frac{1}{2}$ cups of apple sauce	$\frac{1}{2}$ cup chopped raisins,
made quite thin,	$\frac{1}{2}$ cup chopped nuts (wal-
$2\frac{1}{2}$ cups flour,	nuts),
$\frac{1}{2}$ cup butter,	2 teaspoons even full of soda,
1 teaspoon cinnamon,	1 cup brown sugar.
$\frac{1}{2}$ teaspoon cloves,	

Stir the soda in the apple sauce. Cream the butter and sugar together and then add to the apple sauce; then add the spices, nuts, raisins and flour, and bake in shallow pan 9x9.

MRS. W. H. WENDOVER.

APPLE SAUCE CAKE. No. 2.

1 cup sugar,	A little nutmeg,
$\frac{1}{2}$ cup butter,	1 teaspoon (level) soda dis-
A little salt,	solved in 1 cup of hot ap-
$\frac{1}{4}$ teaspoon cloves,	ple sauce,
$\frac{1}{2}$ teaspoon cinnamon,	$1\frac{3}{4}$ cups flour,
Yolk of 1 egg,	1 cup raisins.

Mix sugar and butter together, add soda and apple sauce and other ingredients. The batter should be a little stiffer than ordinary cake batter. I use the yolk of 1 egg and the white for frosting.

MRS. BYRON HUYLER.

BREAD CAKE.

1 cup bread sponge, 1 cup raisins.
1 even teaspoon soda in 3 1 cup brown sugar (large),
tablespoons coffee, 1 egg,
Spices to taste,

Beat egg, add sugar, spices and coffee; mix into dough and add raisins well floured, allow to rise as bread, and bake about forty to fifty minutes in moderate oven.

MRS. H. S. ERNST.

COFFEE CAKE.

Four eggs beaten separately, $\frac{3}{4}$ cup of flour, 1 cup of sugar, 1 teaspoon baking powder and 1 tablespoon coffee extract. Beat the yolks and sugar together, then add flour and flavoring and lastly the whites of eggs. Bake in layers.

FILLING.

One pint of cream beaten very stiff, sweeten to taste and flavor with 1 tablespoon coffee extract.

ICING.

One cup of confectioner's sugar, 1 tablespoon coffee extract, 1 tablespoon water. Beat and spread on top as soon as cake is cool. Do not put filling in until ready to send to the table.

MRS. F. L. COLVER.

COFFEE CAKE.

Sift $1\frac{1}{2}$ pints of flour with 2 teaspoons of baking powder, cut in bits a heaping tablespoon of butter and mix it through the flour, stir in a cup of syrup and mix it with cold coffee to the consistency of soft dough. Work into the dough a teaspoon of ground cloves, 1 of cinnamon, and 1 of allspice. Also $\frac{1}{2}$ pound of seeded raisins and $\frac{1}{2}$ pound of currants well floured. Bake in oblong pans in moderate oven for one hour.

MRS. E. H. BROWN.

COFFEE CAKE.

Beat 1 large spoonful of butter to a cream; add:

$\frac{1}{2}$ cup sugar,	1 egg,
$1\frac{1}{2}$ cups flour,	1 full teaspoon Rumford's
$\frac{1}{2}$ cup milk,	Baking Powder.
Salt,	

Spread evenly into a large deep tin pan, put small pieces butter over the cake, sprinkle with sugar, cinnamon and chopped almonds. Bake about fifteen or twenty minutes.

MRS. H. AMEND.

GINGER BREAD.

One cup of molasses, $\frac{3}{4}$ cup of granulated sugar, 5 large tablespoons melted lard, 1 even teaspoon of ginger and cinnamon, 1 saltspoon of salt and 1 egg. Mix well, then stir in very thoroughly 2 cups of sifted flour. Then the last thing put in a cup of boiling water in which a *full* teaspoon of soda has been dissolved. Bake in a moderate oven.

MRS. ALICE LITTLEFIELD.

PLUM GINGERBREAD.

1 cup sugar creamed with	$\frac{1}{2}$ teaspoon cloves, cinna-
$\frac{1}{2}$ cup butter,	mon, allspice and little
$\frac{1}{2}$ cup molasses,	mace,
$\frac{1}{2}$ cup sour milk,	1 cup seeded raisins,
1 teaspoon soda,	2 cups flour,
$\frac{1}{2}$ teaspoon salt,	2 eggs.

Cover top with chocolate icing, flavor with vanilla.

MRS. W. H. CHILDS.

MOLASSES CAKE.

$\frac{1}{2}$ cup shortening, butter	$\frac{1}{4}$ cup sugar,
and lard mixed,	2 eggs,
1 cup molasses,	1 cup water,

One large teaspoon baking soda dissolved in a little hot water, then put in the cold water and make medium batter, add cloves, ginger, cinnamon or any spices to suit the taste.

MRS. A. B. POWERS.

CREAM PUFFS.

One cup hot water, $\frac{1}{2}$ cup butter; boil together and while boiling stir in 1 cup sifted flour. Take from the stove and stir to a smooth paste, and after this cools, stir in 3 eggs not beaten. Stir it five minutes. Drop in tablespoonfuls on a buttered tin, and bake in a quick oven about twenty-five minutes, being careful not to open the oven often while baking. Do not let them touch in the pan. This makes 12 puffs.

CREAM FILLING.

1 cup milk,	3 tablespoons flour,
$\frac{1}{2}$ cup sugar,	Flavor with vanilla.
1 egg,	

When both this and the puffs are cool, open puffs a little with a sharp knife and fill with cream. These never fail to puff. Whipped cream may be used for filling.

E. S. W.

DROP CAKES.

Mix together a $\frac{1}{2}$ pound of butter and a $\frac{1}{4}$ pound of sugar, and beat very thoroughly. Add 2 eggs, 1 pint of flour, $\frac{1}{2}$ a grated nutmeg, a large pinch of carbonate of soda and a handful of currants. Drop from a tablespoon into buttered cake tins and bake in a slack oven.

MISS DWYER.

CORN STARCH CAKES.

$\frac{1}{2}$ pound butter,	4 eggs,
$\frac{1}{2}$ pound brown sugar,	1 teaspoon baking powder,
$\frac{1}{2}$ pound cornstarch,	1 teaspoon vanilla.

Beat the butter to a cream with the hand, then add sugar, eggs, one at a time, then the vanilla. Put baking powder into the corn starch, sift and mix into the mixture with the hand. Bake in small round muffin tins putting into each pan 1 teaspoon. A good hot oven is required. These must never be beaten with a spoon.

MISS GERTRUDE LINDSAY.

CORN STARCH CAKE.

Whites of 3 eggs, $\frac{1}{2}$ cup of corn starch, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 1 cup of sugar, 1 cup of flour, 1 heaping teaspoon of baking powder and flavoring.

MRS. H. F. YORKE.

LADY FINGERS.

1 tablespoon butter, $\frac{1}{2}$ cup flour,
2 tablespoons sugar, $\frac{1}{2}$ teaspoon baking powder,
2 tablespoons milk, $\frac{1}{2}$ cup chopped nuts.
1 egg, well beaten,

Bake in slow oven in buttered finger pans.

MRS. W. H. CHILDS.

CHEESE CAKES.

One-half cream cheese, 4 tablespoons sifted saltine crumbs worked smooth with wooden spoon; add $\frac{1}{2}$ cup powdered sugar, 2 eggs well beaten. Blanch and chop 2-3 cup almonds, 6 teaspoons milk, $\frac{1}{2}$ cup heavy cream, 2 teaspoons melted butter, pinch of salt, $\frac{1}{2}$ teaspoon nutmeg (scant), $\frac{1}{4}$ teaspoon almond extract. Line patty pans with rich pastry; fill and bake twenty minutes in moderate oven.

H. A.

BOILED WHITE ICING.

One cup sugar, 5 tablespoons water. Boil until it spins a thread, have ready the whites of 2 eggs beaten stiff, drop slowly at first the boiling syrup and beat briskly. A delicate creamy icing.

MRS. C. O. GIESSLER.

MAPLE CREAM ICING.

Boil 1 pint of maple syrup in a granite pan until it makes a soft ball in cold water, let syrup cool until just warm and stir with a spoon until it forms a soft fondant like cream candy. Add 1 tablespoon of cream, or a little more, until it is a proper consistency to spread smoothly on cake.

MAPLE SUGAR FROSTING.

One cup maple syrup, $\frac{1}{2}$ cup white sugar, white or 1 egg. Boil the syrup and sugar together until it will grain. Stir until nearly cold, then stir into this the white of the egg beaten stiff.

MRS. OSGOOD'S ORANGE FROSTING.

Grate the rind of 1 orange, add 1 teaspoon brandy, 1 teaspoon lemon juice, 1 tablespoon orange juice. Let stand fifteen minutes, strain, add yolk of 1 egg and thicken with confectioner's sugar till stiff enough to spread.

FILLING FOR COCOANUT CAKE.

1 cup milk,	4 tablespoons sugar,
2 tablespoons cornstarch,	Yolks of 2 eggs,
A little salt,	2 teaspoons vanilla.
1 cup cocoanut,	

Mix corn starch and beaten yolks with a little of the milk. Heat the rest of the milk and sugar. When at a boiling point stir in the starch and egg, boil till it thickens. When cool add cocoanut and vanilla.

OPERA CARAMEL FROSTING.

One and one-half cups brown sugar, $\frac{3}{4}$ cup thin cream, $\frac{1}{2}$ tablespoon butter. Cook until a ball is formed, when the mixture is tried in cold water. Beat until ready to spread.

WALNUT CREAM FILLING.

One small cup chopped walnuts, 1 cup sour cream, 1 cup sugar. Boil till it hairs a very little.

FRUIT FILLING FOR CAKE.

One cup sugar, white of 1 egg, 2-3 cup strawberries or raspberries. Beat egg very stiff and add half the sugar and beat again. Add the rest of the sugar to the berries and stir well, then mix all together and beat hard.

APPLE FILLING FOR LAYER CAKE.

White of 1 egg, 1 large tart apple, grated,
1 cup granulated sugar, 1 teaspoon vanilla.
Beat up thoroughly and put between layers of cake.

FIG FILLING.

Chop 1 pound figs, Chop $\frac{1}{2}$ pound raisins,
Add $\frac{1}{2}$ cup sugar, 1 cup water.
Stew till soft and smooth.

COCOANUT ICING.

One cup of granulated sugar, 5 tablespoons water. Boil until it spins a thread. Put slowly into the beaten whites of 2 eggs. When smooth and thick spread on cake, sprinkle at once with grated fresh cocoanut, using cocoanut to keep icing from going over side of the cake. This is much easier than stirring cocoanut into the icing.

MRS. THOMAS K. BAKER.

CHOCOLATE FROSTING.

Melt 2 squares chocolate in double boiler with 2-3 cup confectioner's sugar and 3 tablespoons boiling water. When melted boil over the fire for one minute. Have ready the stiffly beaten white of 1 egg with the remaining 1-3 cup of confectioner's sugar stirred through it. Pour over this the hot mixture, beat for a moment and spread upon the cake while hot.

E. E. K.

CHOCOLATE FROSTING.

One-third cake Baker's chocolate; put over hot water to melt. Five tablespoons cream put in when chocolate is melted, add 2 cups powdered sugar, beat, then add 1 egg well beaten. Does not harden.

MRS. C. D. SPALDING.

CHOCOLATE FILLING.

1 cup sugar, 1 teaspoon cornstarch,
¾ cup milk, Butter size of an English wal-
2 squares chocolate, nut.

Boil in double boiler for several minutes, stirring constantly, until as thick as desired. When cool add 1 well beaten egg and flavor with vanilla.

MRS. F. L. COLVER.

CREAM FILLING.

1 pint milk, 2 eggs,
3 teaspoons cornstarch Sugar to sweeten,
 slightly heaped, Vanilla flavoring.

Boil milk, stir in the cornstarch blended in part of the milk, sweeten, then add the well-beaten eggs, and stir to a custard. Flavor, and when cold spread between the layers.

MRS. V. L. CLARKE.

LEMON FILLING FOR LAYER CAKE.

1 tablespoon butter, Grated rind and juice of 1
1 egg, lemon.
½ cup sugar,

Boil until it thickens.

MRS. J. T. BAILEY.

SUGGESTIONS IN CAKE MAKING.

The smaller the cake the hotter the oven should be. Large, rich cakes require very slow baking.

Grease cake pans with lard or drippings, as butter will be likely to make the cake stick, owing to the salt in it.

In making fruit cake, add the fruit before putting in the flour, as this will prevent it falling to the bottom of the cake. Flouring the fruit is unnecessary unless the fruit is damp.

In creaming butter and sugar when the butter is too hard to blend easily warm the bowl and if necessary, warm the sugar, but never warm the butter as this will change both texture and flavor of the cake.

To get fine grained cake, beat thoroughly after the flour is added.

Always sift flour before measuring—then it may be sifted again with the baking powder to ensure being thoroughly blended.

For the rich cake that seems about to fall try inverting it on the cake board when it has partially cooled and prop the edges of the pan so the cake is an inch or so above the board. If the pan is floured before the cake is put in, the cake will cling to the bottom of the pan and it will often offset the tendency to fall to invert and cool in this manner.

WEIGHTS AND MEASURES

4 teaspoons of a liquid equal 1 tablespoon.

4 teaspoons of a liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.

$\frac{1}{2}$ cup equals 1 gill.

2 gills equal 1 cup.

2 cups equal 1 pint.

2 pints (4 cups) equal 1 quart.

4 cups of flour equal 1 pound or 1 quart.

2 cups of butter, solid, equal 1 pound.

$\frac{1}{2}$ cup of butter, solid, equals $\frac{1}{4}$ pound, 4 ounces.

2 cups of granulated sugar equal 1 pound.

$2\frac{1}{4}$ cups of powdered sugar equal 1 pound.

1 pint milk or water equals 1 pound.

1 pint chopped meat equals 1 pound.

10 eggs, shelled, equal 1 pound.

2 tablespoons of butter equal 1 ounce.

2 tablespoons of granulated sugar equal 1 ounce.

4 tablespoons of coffee equal 1 ounce.

1 tablespoon of liquid equal $\frac{1}{2}$ ounce.

4 tablespoons of butter equal 2 ounces, or $\frac{1}{4}$ cup.

All measurements are level unless otherwise stated in the recipe.

President,
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Vice-President,
CHAS. E. HEAL

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COOKIES AND CRULLERS

"It is sometimes pleasant enough to consider the different notions which different persons have of the same thing."

ADDISON.

SUGAR COOKIES. No. 1.

1½ cups sugar, 1-3 cup milk,
1 cup shortening, 1 teaspoon vanilla,
2 eggs, 2 teaspoons baking powder,
Flour enough to make very stiff, with pinch of salt
added. Roll very thin, sift granulated sugar over top, and
bake in good oven. MRS. BAXTER.

SUGAR COOKIES. No. 2.

1 cup sugar, 1 cup butter,
Three eggs, all beaten together to a cream, use just
enough flour to mix and roll thin.
MRS. CLIFFORD DEMAREST.

SUGAR COOKIES. No. 3.

5 eggs, 2 teaspoons cream tartar,
2 cups sugar, 1 teaspoon soda,
1 cup butter, Flour to roll.
MRS. BENTLEY.

VANILLA COOKIES.

✕ 1 cup sugar, 1 tablespoon milk,
2 eggs, 2-3 cup butter,
3 teaspoons baking powder, Pinch of salt.
2½ 1 teaspoon vanilla,
Add enough flour to roll out.
MRS. J. R. SMITH.

SOUR MILK COOKIES.

1 cup butter, 2 eggs, yolks and whites
1½ cups sugar, beaten separately,
1 teaspoon soda (small). 3 tablespoons sour milk,

Add as little flour as will make them stiff enough to roll.
Sprinkle with sugar and grated nutmeg before baking.

MRS. JAMES WESTERVELT.

NEW YEAR'S COOKIES.

1½ cups sugar, ½ pint water,
¾ cup butter, 2 teaspoons baking powder.

Flour to roll, cut out and stamp with print.

A. R. D.

OATMEAL COOKIES.

3 cups fine Scotch oatmeal, ½ cup lard or butter,
2 cups flour, 2 teaspoons baking soda.
½ cup sugar,

Pinch of salt, enough milk or water to hold together,
roll out with oatmeal on the board.

MRS. J. R. SMITH.

OATMEAL COOKIES WITH DATE FILLING.

½ cup butter, 1½ cups rolled oats,
½ cup lard, 2 cups flour,
½ cup sugar, 2 teaspoons baking powder,
2 eggs, 1-3 cup of flour for rolling.
1 dessert spoon vanilla,

FILLING.

Boil 1 pound stoned dates with 1 tablespoon of sugar and
1 tablespoon of lemon juice.

MRS. A. J. DONALLY.

OATMEAL MACAROONS.

2 tablespoons of butter, 3 cups rolled oats, (oatmeal).
1 cup sugar, $\frac{1}{2}$ teaspoon salt,
2 eggs.

Cream the butter and sugar, add eggs well beaten but not separated; then salt, rolled oats and Rumford's Baking Powder. Bake in hot oven until brown and crisp.

MRS. V. E. CARROLL.

OATMEAL KISSES.

Beat 1 egg very light, $\frac{1}{2}$ cup sugar,
 $\frac{1}{4}$ teaspoon salt (small), $1\frac{1}{4}$ cups (large) rolled
 $\frac{1}{4}$ teaspoon vanilla, oats,
 $\frac{1}{2}$ tablespoon softened butter, $\frac{1}{2}$ teaspoon Rumford's Baking Powder.

Beat together thoroughly, drop on well buttered tin, and bake in slow oven.

A. N. E.

SCOTCH MACAROONS.

1 cup sugar, 2 eggs,
2 cups oatmeal or rolled oats, 1 teaspoon Rumford's Baking Powder,
 $\frac{1}{2}$ cup chopped peanuts, $\frac{1}{4}$ teaspoon salt,
1 tablespoon butter, $\frac{1}{4}$ teaspoon almond flavoring.

Make into small balls and bake on buttered tins.

MRS. GEORGE W. KYBURG.

THIN CHOCOLATE COOKIES. No. 1.

2 eggs, 1 square melted chocolate.
1 cup butter, Flour enough to make a
1 cup sugar, soft dough.
 $\frac{1}{2}$ teaspoon soda,

Roll very thin and bake quickly.

MRS. A. J. DONALDY.

30¢
Pound
Can



15¢
Half
Pound
Can

RUMFORD
THE WHOLESOME
BAKING POWDER

THIN CHOCOLATE COOKIES. No. 2.

½ cup butter,	¼ teaspoon salt,
1 cup sugar,	2 ounces Baker's chocolate,
2½ ounces flour (scant),	2 teaspoons baking powder,
1 egg,	¼ cup milk.

Cream butter, add sugar gradually, then egg well beaten, salt and melted chocolate. Beat well, add flour mixed with baking powder alternately with milk. Chill, roll very thin, cut in fancy shapes, and bake in moderate oven.

MRS. JAMES WESTERVELT.

DROP CHOCOLATE COOKIES. *2 sq. chocolate*

good Cream ½ cup of butter and 1 cup of sugar, 1 egg, ½ cup sweet milk, 1½ cups flour, ½ teaspoon soda, ½ teaspoon baking powder, 1 cup of chopped raisins, ¾ cup chopped nuts, and 1 teaspoon vanilla. Drop from spoon.

MRS. C. H. FULLER.

CHOCOLATE JUMBLES.

½ cup butter,	2 teaspoons baking powder,
1 cup sugar,	2 cups flour and enough
2 eggs,	more flour to roll,
2 squares Baker's chocolate,	1 tablespoon milk.

Mix well, toss on a floured board and roll to an inch in thickness. Cut out with a doughnut cutter, dust with granulated sugar and bake ten minutes.

L. C. B.

SOFT MOLASSES COOKIES.

1 cup molasses,	1 teaspoon cinnamon,
½ cup Swift's Lard,	1 teaspoon soda in 2 tea-
1 teaspoon ginger,	spoons hot water.

Mix soft, bake in a hot oven.

MRS. DEWITT COLEMAN.

GINGER COOKIES.

1 cup sugar,	1 teaspoon ginger,
1 cup molasses,	1 teaspoon nutmeg.
1 cup shortening,	½ teaspoon cloves.
1 teaspoon cinnamon.	

One heaping teaspoon soda dissolved in a little hot water and $\frac{1}{2}$ cup milk. One well beaten egg and flour enough to make a stiff batter, roll very thin, and bake in a good oven until nicely browned. MRS. BAXTER.

GINGER SNAPS. No. 1.

1 cup molasses, 1 teaspoon each ginger and
 $\frac{1}{2}$ cup brown sugar, cinnamon,
Large $\frac{1}{2}$ cup Swift's Lard, $\frac{1}{2}$ teaspoon each allspice,
1 tablespoon vinegar. 'cloves and nutmeg,
One teaspoon saleratus dissolved in 1-3 cup boiling water.
Do not put any more flour in than required. Bake in a
quick oven. MRS. C. A. SWIFT.

GINGER SNAPS. No. 2.

Heat 1 cup of molasses and $\frac{1}{2}$ cup butter and lard mixed until it is melted, do not let it boil; take from the fire, cool, and then stir in 1 teaspoon ginger, $\frac{1}{2}$ teaspoon soda, and flour to make a stiff dough. Roll as thin as paper. MISS GERTRUDE LINDSAY.

GINGER SNAPS. No. 3.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup molasses, $\frac{1}{2}$ cup milk in which dissolve $1\frac{1}{2}$ teaspoons of soda, 1 teaspoon of ginger, and a little salt. Flour to roll (about 5 cups or a little more). Roll very thin and handle as little as possible. MRS. EMMA G. CLARK.

HERMITS. No. 1.

4 eggs, 1 teaspoon vanilla,
4 cups sugar, $\frac{1}{4}$ cake chocolate,
1 pound butter, 1 nutmeg,
6 cups flour, 2 teaspoons cinnamon,
1 pound chopped walnuts 1 teaspoon soda,
(not too fine), 1 cup milk.
1 pound seeded raisins
(chopped),

Drop from spoon on greased pan. Above is large recipe, try half. Hermits keep well. MRS. C. J. LYNN.



HERMITS. No. 2.

One and one-half cups of sugar, 1 cup of butter, $\frac{1}{2}$ cup of molasses, 1 cup of raisins, 1 cup of currants, 1 cup of nuts of any kind, 3 eggs, 1 teaspoon soda and 1 tablespoon each of mace, cinnamon, cloves and salt. Mix as stiff as possible and allow $\frac{1}{2}$ teaspoon to each cookie. This will make sixty and will keep like fruit cake.

MRS. DEWITT COLEMAN.

SHORTBREAD.

Seven ounces of flour, 1 ounce rice flour, $\frac{1}{4}$ pound butter, 2 ounces of sugar. Put all on a table and knead the butter and sugar together, then gradually draw in the flour, kneading well and keeping the lump firm in both hands. When all is worked up into a stiff paste, cut it into two or three pieces, and make each piece round or oval, as desired, and about a half an inch thick: pinch the edges, dust some sugar on top, and bake in a slow oven until they are a nice brown color.

MISS J. MACKELLAR.

SCOTCH CAKE OR SHORT BREAD.

Melt $\frac{1}{4}$ pound butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ pound of lard, and 1 cup of granulated sugar together. Stir into this when cool as much sifted flour as the mixture will absorb. Place upon the baking board and work in more flour with the hands. Roll into sheet half inch thick. Cut into large round cakes, pinch the edges firm. Sprinkle candy caraway seeds over the cakes. Invert dripping pans, place tissue paper on the bottom and place the cakes upon it, removing them from the board with a pan-cake turner. Bake in a moderate oven a half hour, turning the pan to prevent burning. When brown they are cooked.

MRS. S. A. TIEDEMANN.

MAPLE SUGAR COOKIES.

1 cup granulated sugar,	2 tablespoons water,
1 cup maple sugar,	2 level tablespoons baking
1 cup butter,	powder.
2 well beaten eggs,	

Enough flour to roll out. Sprinkle dough with chopped nuts, then roll out and cut. Bake in a quick oven.

MRS. N. R. PENDERGAST.

ROLLED WAFERS.

$\frac{1}{2}$ cup butter,	$1\frac{3}{4}$ cups flour,
1 cup powdered sugar,	1 teaspoon vanilla,
$\frac{1}{2}$ cup milk,	Pinch salt.

Cream butter and add other ingredients. Spread on inverted buttered tins. Bake in quick oven, cut in squares and roll. If this is done on top of the range while wafers are hot there will be less danger of the wafers breaking.

E. K.

NUT WAFERS.

$\frac{1}{4}$ cup butter,	1 cup nut meats, chopped
1 cup sugar,	fine,
1 egg.	1 cup flour,

This makes a stiff dough and must be kneaded with the hand and patted into little cakes; bake in hot oven.

MISS GERTRUDE LINDSAY.

HAZEL NUT COOKIES.

One-half pound powdered sugar beaten to a cream with 5 eggs. To this add $\frac{3}{4}$ pound of hazel nuts grated or ground coarse. The juice and rind of 1 lemon and about a $\frac{1}{2}$ cup grated and sifted bread crumbs dried. Mix thoroughly and drop with a teaspoon in little heaps on buttered pan. Bake in moderate oven.

H. A.

ALMOND COOKIES.

Beat to a stiff froth the whites of 3 eggs. Add $\frac{1}{2}$ pound powdered sugar and $\frac{1}{2}$ pound shelled almonds, ground with skins on, 1 tablespoon cinnamon, $\frac{1}{4}$ teaspoon cloves. Dust pastry board with flour and sugar, roll out dough one-half inch thick and cut out and bake on buttered tins.

H. A.

PEANUT COOKIES.

1 cup chopped peanuts,	1½ teaspoons baking powder,
½ cup sugar,	
1 cup flour,	1 egg,
2 tablespoons butter,	little salt.
1 tablespoon milk,	

MRS. SWAIN.

NUT KISSES.

Whites of 2 eggs beaten very stiff with ½ teaspoon fine salt. When very stiff add 8 or 9 tablespoons of powdered sugar. When thoroughly beaten add ½ a cup chopped nut meats. Hickory are the best, but almonds, walnuts, peanuts, pistachio, etc., may be used. Place by teaspoons on well oiled tins and bake in moderate oven. A. R. F.

SAND TARTS.

1 lb. sugar,	3 eggs.
½ lb. butter,	

Flour enough to stiffen so that it can be rolled out in thin cookies.

MISS ALLIE DAVIS.

BROWNIES.

1 cup sugar,	2 squares melted chocolate,
2 eggs,	1 cup chopped walnut meats,
½ cup melted butter,	1 teaspoon vanilla.
1 cup flour,	

Spread thin on a buttered pan; bake, and when cool cut in squares like fudge.

MISS GERTRUDE LINDSAY.

BANGOR BROWNIES.

Cream ½ cup butter with 1 cup brown sugar, melt two squares of chocolate and add ½ cup chopped walnut meats.

2 eggs,	½ cup flour.
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Bake in cake tins and cut out while hot.

MRS. W. H. CHILDS.

FRUIT PINWHEELS.

1 pint flour, $\frac{1}{2}$ teaspoon salt,
1 tablespoon sugar, 2 teaspoons baking powder,
2 tablespoons butter, $\frac{1}{2}$ pint milk (scant).

Roll until about an inch thick, spread on this a heaping tablespoon of soft butter, and then spread cup of sugar and cup of currants on. Roll like a jelly roll, and cut in slices and bake.

MISS GERTRUDE LINDSAY.

MARGUERITES.

Whites of 2 eggs, 1 cup chopped pecan nuts.
1 cup powdered sugar,

Put on zephyrette crackers and bake in slow oven.

MRS. CLIFFORD DEMAREST.

CRULLERS. No. 1.

1 quart flour, 2 small cups sugar,
1 cup milk, 7 teaspoons melted lard,
2 eggs, 3 teaspoons baking powder.

Nutmeg and about $\frac{1}{2}$ teaspoons salt.

MRS. J. B. LANSING.

CRULLERS. No. 2.

1 cup sugar, 2 teaspoons baking powder
1 tablespoon butter, 1 teaspoon salt,
2 eggs, 1 teaspoon nutmeg.
1 cup milk, 3 cups flour,

Cut small with a napkin ring, drop in hot lard; when cold roll in confectioner's sugar. MRS. DEWITT COLEMAN.

SOUR CREAM DOUGHNUTS.

1 cup sour cream, 1 teaspoon soda in a little
3 eggs, hot water,
1 cup sugar, Pinch of salt,
Nutmeg to flavor.

Beat cream and sugar until very light. Add eggs well beaten, then soda, salt and nutmeg. Flour enough to roll. Handle as little as possible, after flour is in.

MRS. C. D. SPALDING.

RAISED DOUGHNUTS.

1 cup butter (scant),	2 cups sugar,
1 cup milk,	1 yeast cake,
1 cup water,	2 eggs,
Little salt,	Flour enough to knead soft.

Sift 2 cups flour into a bowl, add salt and sugar, scald milk, add water and butter. Dissolve yeast cake in $\frac{1}{2}$ extra cup warm water. Stir yeast into milk and water, etc., and stir all into flour, etc. Stir in 2 eggs well beaten. Add enough flour to make a soft dough that can be handled. Mix at noon and let rise till night, knead down and let rise until morning. Roll out and cut and let stand until light and fry in hot fat.

MRS. C. A. SWIFT.

SOUR MILK DOUGHNUTS.

2 eggs, well beaten,	1 teaspoon melted shortening,
1 cup sugar,	1 teaspoon soda,
1 teaspoon salt,	$\frac{1}{4}$ teaspoon cream tartar,
1 coffee cup sour milk,	Nutmeg.

Cut out and let rise thirty minutes on the board before frying.

MRS. HENRY G. ELY.

GERMAN ROSETTES.

2 eggs, well beaten,	3 tablespoons milk,
4 tablespoons sugar,	$\frac{1}{2}$ teaspoon salt,
1 tablespoon melted butter,	$\frac{1}{4}$ teaspoon soda.

Season with nutmeg, mix stiff, roll $\frac{3}{8}$ inch thick on board. Form in rosettes and fry in hot lard.

MRS. GEORGE W. KYBURG.

RAISED DOUGHNUTS.

To 1 quart of bread sponge add 2 beaten eggs, $\frac{1}{2}$ cup sugar, 1 dessertspoon butter. Chop all together and work until smooth, adding as little flour as possible. Roll, cut out, placing them some distance apart on board, cover with a light cloth and let rise until very light. When ready remove carefully with pastry knife and fry in hot lard.

N. E. COOK BOOK.

PIES

*"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial pies."*

LEMON MERINGUE PIE.

One cup flour sifted with $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon baking powder. Put in chopping bowl and chop in $\frac{1}{2}$ cup lard or lard and butter mixed; when chopped fine, and looks like Indian meal, add $\frac{1}{4}$ cup of ice water, make into balls and place on plate on ice for one hour. Take half of pie crust, roll thin and line pie plate, pinch bottom with silver fork, so it will not lift from plate in baking.

FILLING.

1 cup boiling water, Pinch of salt.
1 cup granulated sugar.

When it boils, stir in 2 tablespoons cornstarch moistened with a little cold water, and let boil until it is grey, stir all the time to prevent burning, add piece of butter size of an egg. Grate the rind of 1 lemon and squeeze the juice of 2 lemons into a bowl, add the yolks of 4 eggs and beat thoroughly. Pour the hot mixture onto the eggs and lemon, and when thoroughly blended pour into baked crust. Beat the whites of the 4 eggs very stiff with a pinch of salt, add 4 tablespoons of powdered sugar and spread on the top of pie, brown slightly in oven.

Mrs. A. R. Fosdick.

LEMON MERINGUE PIE.

Grate 1 lemon and add to it the juice of another. Beat the yolks of 3 eggs and sweeten to taste. Stir in 2 full cups of milk with 2 tablespoons of flour dissolved in it smoothly, add to the lemon, stirring all the time until mixed.

Dust a little flour over the bottom of the crust, pour in the mixture and bake. When baked take out and cool a few minutes, then beat the whites of 3 eggs to a stiff froth, add 3 tablespoons of powdered sugar, beat together and cover the top of the lemon filling. Bake quickly until brown. This pie has no top crust.

PIE CRUST.

One cup of butter and lard mixed, 2 cups of flour, salt to taste, and mix with sufficient cold water to convert into dough. Roll out thin and cover the pan.

MRS. J. J. HARING.

ORANGE AND LEMON PIE.

Three eggs, $\frac{3}{4}$ cup of sugar, 2 tablespoons of butter. Beat the butter and sugar together; then put in the yolks of the eggs; then grate the rind of half an orange and half a lemon; then add half a cup of milk or water. When baked, whip the whites of the eggs, add a little sugar and spread on top and brown.

MRS. F. L. COLVER.

LEMON PIE.

One and one-half cups of sugar, 3 eggs, 1 cup of cream, small $\frac{1}{2}$ teaspoon salt, 2 teaspoons cornstarch, 1 lemon, grate peel, then mix sugar, lemon and yolks of eggs all together. Dissolve cornstarch in the cream and then add the whites of the eggs beaten to a stiff froth. Bake with one crust.

MRS. H. F. YORKE.

LEMON MERINGUE PIE.

Put in shallow sauce pan 1 cup granulated sugar, 1 cup water. Juice and grated rind of 2 lemons, yolks of 8 eggs and white of one, beaten with 1 tablespoon flour, blend thoroughly and cook until it thickens. Put in baked crust and set in oven for a few minutes, remove and add remaining whites beaten with $\frac{1}{2}$ cup powdered sugar and set in oven to brown.

MRS. HINE.

CREAM PIE.

4½ tablespoons sugar, 2 tablespoons flour,
1 tablespoon butter, 1 saltspoon salt.

Beat the yolks of 3 eggs until light.

Mix thoroughly, pour in 1½ pints of scalded milk, cook in a double boiler until thickened, then remove from the fire and flavor with 1 teaspoon of vanilla, turn into a baked crust, cover with whites of the eggs beaten with 2 table-
spoons of powdered sugar and set in the oven to brown.

MISS JULIA BLACKWELL.

APPLE CUSTARD PIE.

Peel sour apples and stew until soft. Rub through colander. Three eggs, ½ cup sugar for each pie, 1-3 cup butter. Season with nutmeg.

MRS. C. W. POTTER.

CUSTARD PIE.

2 eggs, 2-3 cup sugar,
1 tablespoon flour, 1 pint scalded milk,
Salt, Vanilla, lemon or nutmeg.

ORANGE CREAM PIE.

Yolks of 2 eggs beaten 1 even tablespoon cornstarch,
thoroughly, dissolved in milk.
1 heaping tablespoon flour,
½ cup sugar,

Pour this into 1 pint milk (boiling), let cook about three minutes, let cool and flavor with extract of orange, and pour into a baked crust. Beat the whites to a stiff froth, add ½ cup sugar, and flavor with extract of orange. Spread on top, put in oven and brown slightly.

MRS. H. S. HOLLEY.

SOUR CREAM PIE—ONE CRUST.

1 coffee cup sour cream, 2 eggs,
1 cup sugar, A little cloves, cinnamon and
1 tablespoon of vinegar at salt.
the last,

MRS. F. R. WARREN.

SOUR CREAM PIE.

Yolks of 4 eggs beaten with 1 cup sour cream,
1 cup of sugar, 1 cup seedless raisins,
 $\frac{1}{2}$ teaspoon cloves, chopped fine.
Salt,

Bake in an open crust, using whites of 2 eggs for meringue.
MRS. F. L. COLVER.

PUMPKIN PIE.

Pare pumpkin, cut in small pieces and stew in little water four or five hours. Put through colander. For three pies:

1 quart pumpkin,	$\frac{3}{4}$ pint granulated sugar,
3 eggs,	1 quart milk,
2 tablespoons ground cinna- mon,	2 tablespoons cornstarch, dissolved in little milk.
2 tablespoons ginger,	

MRS. ABRAM POWERS.

PUMPKIN PIE.

1 pint strained pumpkin,	1 pint milk,
$\frac{1}{2}$ cup sugar,	1 egg,
1 cooking spoon flour,	1 cooking spoon molasses,
1 saltspoon salt,	1 teaspoon ginger.

This makes one pie.

CRUST.

1 cup lard,	1 pint flour,
$\frac{1}{2}$ cup cold water,	$\frac{1}{2}$ teaspoon salt.
$\frac{1}{2}$ teaspoon baking powder,	

Always place a spoon of toasted bread crumbs under bottom crust.

MRS. DEWITT COLEMAN.

CHOCOLATE PIE.

Two eggs (yolks), 1 cup sugar, 2 level tablespoons melted chocolate, mix with hot water, pour over gradually 1 cup milk (cold), 1 tablespoon butter melted. One heaping tablespoon flour. Use whites for meringue when pie is done.
MRS. C. D. SPALDING.

CHOCOLATE TARTS.

Grate $\frac{1}{2}$ teacup of chocolate and put in a sauce pan with 1 cup of hot water, a piece of butter the size of an egg, 1 tablespoon of vanilla, 1 cup of sugar, the beaten yolks of 2 eggs and 2 tablespoons of constarch dissolved in a little water; mix well and cook until thick, stirring constantly. Pour into tart shells and let cool. Beat the whites of the 2 eggs to a stiff froth. Add 2 tablespoons of powdered sugar and spread on top of the tarts. When ready to serve add a Maraschino cherry. This will make twelve tarts. This filling may also be used in chocolate pie.

MISS IRMA DEMAREST.

SQUASH PIE.

One and one-half pints Hubbard or Boston squash, boiled soft, and put through the colander.

1 $\frac{1}{2}$ cups milk,	2 eggs,
1 cup sugar,	Salt and nutmeg to taste.
2 teaspoons vanilla,	

Bake with bottom crust only.

MRS. H. B. PALMER.

MOCK CHERRY PIE.

Two cups of cranberries, cut in halves and soaked in cold water half an hour to remove the seeds. One cup of seeded raisins. Dissolve a tablespoon of cornstarch in a little cold water, and add 1 cup of boiling water, stir until it thickens, then add cranberries and raisins, a cup of sugar, pinch of salt, 2 teaspoons vanilla. Bake between two crusts.

MRS. H. L. BLODGETT.

RHUBARB PIE.

Enough rhubarb cut in small pieces to fill your pie dish, 2 tablespoons flour in a coffee cup. Then fill the cup with molasses and beat the molasses and flour together, and pour over the rhubarb. Also sweeten with 1 $\frac{1}{2}$ cups of sugar. Bake with top crust like a tart.

MRS. H. B. PALMER.

APPLE POT PIE.

1 pint flour, 1 coffee cup sweet milk,
1½ teaspoons baking pow- Pinch of salt.
der,

Take nice juicy apples, pare and cut in slices, put in stew pan, partly cover with cold water. Let them cook until soft, drop crust by spoonfuls on top of apples. Cover tightly and let steam until done. Serve with cream and sugar.

MRS. HAWLEY.

RAISIN PIE.

1 lemon, juice and grated 1 cup raisins,
rind, 1 cup rolled crackers.
1 cup water,

Stone the raisins and boil in the water to soften them.

MRS. HAWLEY.

MINCE MEAT.

2 pounds lean beef boiled, 1 pound suet,
5 pounds juicy apples, 2 pounds seeded raisins.
2 pounds currants, 1 pound citron,
½ pound lemon and orange 3 tablespoons cinnamon,
peel, 1 tablespoon allspice,
2 tablespoons mace, 1 tablespoon nutmeg,
1 tablespoon salt, ½ gallon sweet cider.
3 pounds brown sugar,

Chop beef, suet, apples and citron; cook slowly two hours, and put away in stone jar.

MRS. F. D. BAKER.

BLACKBERRY CUSTARD PIE.

1 cup sugar, 1 egg beaten,
1 cup cream, ½ cup milk,
1 pint fresh blackberries, A little salt,

Put all in a crust on a deep plate and bake. Canned berries may be used by first pouring off the juice and using the berries but canned berries are not as good.

SUMMER MINCE PIE.

1 cup brown sugar,	1 cup raisins (cut in half),
1 cup vinegar,	1 cup molasses,
2 cups hot water,	2 cups broken bread,
1 tablespoon ground cinna- mon,	$\frac{1}{2}$ teaspoon salt,
1 teaspoon ground cloves,	1 cup currants.

Put over fire and let simmer for five minutes. This portion will make two pies. A few cherries or berries will improve.

MRS. V. C. HUYLER.

PATTY SHELLS.

Roll puff paste one-quarter inch thick, cut with a patty cutter and remove the centers from one-half the round into a small cutter. Dampen the round near the edges and fit a ring on each pressing lightly; place in a towel between two pans of ice and chill the paste until stiff. In cold weather it may be chilled out of doors. Place the patties on a baking sheet covered with two thicknesses of brown paper and bake in a hot oven for about twenty-five minutes. They should rise to full height and begin to brown in 12 or 15 minutes. The pieces cut from the rings may be baked and used for patty covers. When the patty shells are baked remove the soft inside with a fork.

MISS ALLIE L. DAVIS.

SANDWICHES

"All the labor of man is for his mouth, and yet the appetite is not filled."—SOLOMON.

WALNUT AND CHEESE SANDWICHES.

$\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ cup Neufchatel cheese.
Dash of pepper and salt,
Spread between slices of thin white bread.

MRS. S. J. BAXTER.

EGG SANDWICHES.

Boil hard 6 eggs; when cold remove yolks and mash fine. Put whites of eggs through fine knife of meat chopper. Add to yolks and mix with French dressing. Cut white bread thin, spread with mayonnaise dressing, then a leaf of lettuce followed by egg mixture and another slice of buttered bread. Cut in rounds and serve before lettuce wilts.

MRS. S. J. BAXTER.

HAM SANDWICHES.

$\frac{1}{2}$ lb. butter, Dash of cayenne,
2 tablespoons mixed mustard, Little salt,
3 tablespoons olive oil, Yolk of 1 egg.

Rub the butter to a cream, add the other ingredients, mix thoroughly, and set away to cool. Spread the bread with this mixture and put the ham chopped finely between slices.

MRS. S. J. BAXTER.

HAM AND VEAL SANDWICHES.

1 cup cold ham, chopped fine, 2 teaspoons grated horse rad-
1 cup cold veal, chopped fine, ish,
1 teaspoon mustard, 2 tablespoons mayonnaise.
4 drops tobasco sauce,
Spread between entire wheat bread.

MRS. S. J. BAXTER.

SALMON SANDWICHES.

Drain the oil from a can of best salmon; remove all skin and bone. Mash fine, with the yolks of 6 hard boiled eggs, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, 2 tablespoons lemon juice, 2 tablespoons chopped parsley, $\frac{1}{2}$ cup of boiled salad dressing, or mayonnaise. Spread between white or entire wheat bread.

MRS. S. J. BAXTER.

SHRIMP SANDWICHES.

1 pt. shrimps, chopped, $2\frac{1}{2}$ tablespoons lemon juice.
3 tablespoons mayonnaise,
Spread between slices of white or graham bread.

MRS. S. J. BAXTER.

ANCHOVY CHEESE SANDWICHES.

1 cottage cheese, 2 tablespoons chopped pars-
2 teaspoons anchovy essence, ley.
Small teaspoon paprika,
Spread between slices of entire wheat bread.

MRS. S. J. BAXTER.

MOCK CRAB SANDWICHES.

$\frac{1}{2}$ cup grated cheese, 4 tablespoons creamed butter,
 $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika,
 $\frac{1}{2}$ teaspoon mustard, 1 teaspoon anchovy paste,
1 teaspoon vinegar, 2 tablespoons chopped olives.
Spread between white or graham bread.

MRS. S. J. BAXTER.

CHICKEN AND CELERY SANDWICHES.

Put between finest-knife of meat chopper 1 cup cold chicken. Add to it 1 cup of celery cut fine, and 4 tablespoons of mayonnaise. Spread butter on round pieces of bread.

MRS. S. J. BAXTER.

SWEET POTATO SANDWICHES.

Mash with a wooden spoon 8 boiled and carefully peeled sweet potatoes. Add half cup of cream, 1 tablespoon butter, enough salt and pepper to season nicely. Then whip with fork until very light and stir in $\frac{1}{2}$ cup chopped hickory nuts, and $\frac{1}{2}$ cup grated cocoanut. Spread between slices of graham bread, and stamp with a round cutter.

MRS. S. J. BAXTER.

FRUIT SANDWICHES.

1 cup walnuts, chopped, (Hawaiian canned pineap-
1 cup marmalade, ple is good).
1 cup pineapple, chopped,

Spread between thin slices of white bread and serve while fresh.

MRS. S. J. BAXTER.

DEVEILED CHEESE SANDWICHES.

$\frac{1}{4}$ lb. Roquefort, $\frac{1}{2}$ lb. Philadelphia or Neuf-
2 tablespoons tomato catsup, chatel,
1 teaspoon Worcestershire $\frac{1}{2}$ teaspoon paprika,
sauce, 8 chives, chopped fine.
 $\frac{1}{2}$ teaspoon salt,

Mix thoroughly. This is especially good on saltines.

MRS. S. J. BAXTER.

SANDWICHES.—(50 Sandwiches).

Eight eggs, 3 heads lettuce (just the hearts). Season to taste. Boil eggs hard, chop fine with lettuce and cream with knife.

MRS. V. C. HUYLER.

CHICKEN SANDWICHES.

Boil chicken soft, use both meats, chop very fine, one chicken, one pound butter and season. Cream and spread with knife.

MRS. V. C. HUYLER.

AMERICAN SANDWICHES.

1 cup pickled beets, chopped, 2 tablespoons chopped wal-
1 cup celery, chopped, nuts.
1 tablespoon onion juice,

Season and mix with heavy mayonnaise and spread
between thin slices of white, rye or wheat bread.

Mrs. A. R. FOSDICK.

INDIAN SANDWICHES.

12 dates, stoned, 1 cup celery,
12 walnuts, Chop all together.
2 apples, sour,

Season, mix with mayonnaise and spread on white
bread, cut thin.

Mrs. A. R. FOSDICK.

CUCUMBER SANDWICHES.

Cut 1 large cucumber after peeling into thin slices,
cover with French dressing and let stand one hour. Chop a
green pepper very fine and mix with 2 tablespoons may-
onnaise. Drain cucumber and put one or two thin slices
on rounds of bread (cut from thin slices with biscuit cut-
ter) and on top mayonnaise with peppers chopped. It is
best to put the mayonnaise between the slices of cucumbers
so bread will not absorb.

Mrs. A. R. FOSDICK.

CREAM CHEESE AND HONEY.

Spread thin slices of graham or Boston Brown Bread
with cream cheese mixed with melted butter and then spread
with honey.

Mrs. A. R. FOSDICK.

MARMALADE SANDWICHES.

Butter thin slices of bread, put together and toast in
wire broiler. Spread with marmalade. Cut with a circular
cutter and serve hot.

Mrs. S. J. BAXTER.

CHERRY SANDWICHES.

Stone, crush and drain the cherries. Add one-fourth the quantity of blanched almonds, a little lemon juice, and sugar to make very sweet. Spread between thin slices of bread and butter, or between slices of sponge cake. Serve while nice and fresh.

MRS. S. J. BAXTER.

WATER CRESS SANDWICHES.

Lay water cress thickly between very thin slices of smoothly buttered brown bread. Dress with a shake of salt, and a squeeze of lemon.

MRS. H. B. PALMER.

SALAD SANDWICHES.

1 cup chopped chicken, 2 tablespoons chopped olives,
1 cup chopped celery, 1 tablespoon chopped onion.
2 hard boiled eggs, chopped,

Seasoned and moistened with mayonnaise, spread between thin slices of white bread.

MRS. A. R. FOSDICK.

TOMATO SANDWICHES.

Peel and remove seeds from tomato and chop (not too fine).

1 green pepper, chopped, 2 tablespoons chopped pars-
2 tablespoons chopped chives. ley,

Mix all ingredients together and season highly with white pepper and salt and cover with 3 tablespoons oil and 1 tablespoon tarragon vinegar. Let stand one hour and drain. Add mayonnaise and spread between thin slices of white bread.

MRS. A. R. FOSDICK.

EGGS

"The vulgar boil, the learned roast an egg."—POPE. .

PLAIN OMELET.

4 eggs,
2 tablespoons boiling water,

I teaspoon salt,
I tablespoon butter.

Beat the eggs separately, then mix the eggs, hot water and salt. Have the pan very hot. Put a tablespoon of butter in the pan. Shake over a hot part of the stove until it has risen. Then put in the stove oven for a few seconds until it browns. Run the knife between the sides of omelet and pan, fold and turn on a hot dish. Add the boiling water the last thing before pouring into the hot pan.

MRS. J. R. SMITH.

CHEESE OMELET.

The same as plain omelet, only grate cheese on omelet before turning over.

Mrs. J. R. Smith.

EGG OMELET.

3 eggs, ¾ cup milk,
Scant tablespoon flour, Baking powder size of pea.

Into the beaten yolks of eggs, add milk slowly ; then the flour and baking powder dissolved in a little of the milk. Add the well beaten whites of eggs and cook in a buttered pan. Before serving place in oven and brown.

MRS. W. A. WESTERVELT.

CREAMED EGGS.

To each person use 1 hard boiled egg, cover with cream or milk thickened. 1 teaspoon flour to 1 cup of liquor, salt, pepper to taste. Pour over fresh hot toast; serve at once.

MRS. DEWITT COLEMAN.

BAKED EGGS.

Into 2 tablespoons cold milk break 1 egg. Season with salt, butter and pepper. Bake in hot oven until the white is congealed. Served at once in the cup baked in.

MRS. F. L. COLVER.

LUCANIAN EGGS.

Cut 5 hard boiled eggs in eighths, lengthwise; add 1 cup cooked macaroni, $\frac{1}{2}$ cup grated cheese, and $1\frac{3}{4}$ cups white sauce. Season with salt, paprika, onion juice and essence of anchovy.

WHITE SAUCE FOR LUCANIAN.

Melt 3 tablespoons butter, add 2 tablespoons flour, rub butter and flour together, pour over gradually $1\frac{1}{2}$ cups hot milk.

MRS. F. L. COLVER.

FILLED EGGS.

Filling for six eggs. One teaspoonful of mustard, 1 tablespoonful vinegar, 1 tablespoonful olive oil, 3 tablespoonfuls chopped ham (yolks of 3 boiled eggs). Boil the eggs twenty minutes; shell, cut in half, take out the yolks and fill. Rub the yolks smooth with mustard oil and vinegar before adding the ham.

E. S. W.

STUFFED EGGS.

Take as many eggs as required. Boil till hard. Split in the middle, removing the yolk, but leaving the whites whole in halves. Mash the yolks in a soup plate; mix them slowly with salad oil, the yolk of a fresh egg, mustard and vinegar, salt and pepper and a dash of onion. Place these mixed yolks in the whites, keeping them warm, but not allowing them to dry. Make sauce of drawn butter, using yolk of 1 egg. Add 1 hard boiled egg, chopped fine, through the sauce. Cover the stuffed eggs with the sauce and serve hot on toast.

MRS. F. H. BOOTH.

CHAFING DISH RECIPES

*"The spirit of each dish, and zest of all,
Is what ingenious cooks the relish call,
For though the market sends in loads of food,
They are all tasteless, till that, makes them good."*

CHEESE FONDU.

1 tablespoon butter,	1 teaspoon dry mustard,
1 cup milk,	Cayenne,
1 cup bread crumbs,	2 eggs.
2 cups grated cheese,	

Melt the butter in the chafing dish, add the milk, bread crumbs and cheese and mustard. Season with cayenne, stir constantly, add the two lightly beaten eggs just before serving.

C. A. S.

CHEESE FONDU.

¼ lb. dairy cheese,	Onion juice,
1 gill wine,	1 tablespoon butter,
Paprika,	6 eggs.

Put thinly sliced cheese into the chafing dish with a little onion juice, a gill of wine and a tablespoon butter. Stir till melted, then break in 6 eggs, season with paprika and simmer till eggs are set, stirring occasionally with a fork; serve on hot toast and sprinkle with parsley.

MRS. CAROLINE F. POND.

CHEESE SOUFFLE.

2 tablespoons butter,	2 tablespoons flour,
3 eggs,	½ cup milk,
1 cup grated cheese,	¼ teaspoon salt.
Dash of red pepper,	

Mix dry ingredients. Melt butter, add flour, and when smooth add milk. Place over hot water pan, add cheese

and lastly beaten eggs. Cover and cook for twenty minutes without uncovering.

MISS A. D. TUTTLE.

CHEESE OMELET.

4 eggs,

$\frac{1}{2}$ cup grated cheese.

$\frac{3}{4}$ cup milk,

Beat the yolks and the whites of the eggs separately until stiff, join, add milk, and season with pepper and salt. Put into hot chafing dish well buttered, and just before turning sprinkle the cheese into it. Turn and cook thoroughly. Serve with saltines.

MISS MILDRED YOPPKE.

CHICKEN TERRAPIN.

Chop one cold roast chicken and one parboiled sweet bread, moderately fine. Make 1 cup cream sauce (with 1 cup hot cream, a $\frac{1}{4}$ cup of butter, and 2 tablespoons flour. Do this on the blazer). Put in the chicken and sweetbread, salt and pepper to taste, put the hot water dish under and heat eight minutes. Just before serving add the yolks of 2 eggs well beaten and 1 wine glass of sherry.

MRS. E. B. BAXTER.

CHICKEN HOLLANDAISE.

1 pint cooked chicken,

1 cup chopped celery,

2 tablespoons butter,

2 tablespoons flour,

1 teaspoon chopped onion,

1 pint boiling water or chicken

1 teaspoon salt,

liquid,

1 saltspoon pepper,

2 eggs.

Juice of $\frac{1}{2}$ lemon,

Melt the butter in chafing dish, add onion and cook until yellow. Stir in the flour and add the water or stock gradually, add celery, salt, pepper and lemon, and chicken cut in small pieces. When well heated add the yolks of eggs, well beaten. Serve on toast.

MISS EVA KIPP.

MRS. WILLIAM BORMAN.

CREAMED EGGS.

1 pint cream, 1 dozen eggs.
Pinch salt and pepper,

Heat cream hot, but do not allow to boil. Have eggs well beaten. When cream is thoroughly heated put in eggs, stir constantly five minutes or until eggs are cooked. Just before removing from dish add salt and pepper. Serve on round pieces of toast. Paprika may be shaken on top if liked.

MRS. H. S. ERNST.

CREAMED EGGS.

Slice 8 hard-boiled eggs, Heat 1 pint milk.

Rub together 1 tablespoon butter and 1 heaping tablespoon flour. One-half teaspoon salt. Dash of red pepper, little anchovy or Worcestershire sauce. Slowly stir in milk until all is dissolved, then let boil a few minutes. Pour over eggs and serve hot.

MRS. L. E. TUTTLE.

CREAMED EGGS.

Put a piece of butter the size of a walnut in the chafing dish and let it get very hot. Beat up 4 or 5 nice fresh eggs very light and add about 3 tablespoons of cream or top milk and a little salt. Turn this into the hot butter and stir well until it thickens. Then stir in a tablespoon of grated cheese and serve on squares of buttered toast.

MRS. H. O. POND.

SPANISH EGGS.

Cook 1 tablespoon of finely chopped onion and 2 tablespoons chopped pepper in 2 tablespoons butter for three minutes. Add 3 or 4 mushrooms broken in pieces and 1 cup tomato. When this mixture is hot add 4 beaten eggs, $\frac{3}{4}$ teaspoon salt, a little cayenne and 1 tablespoon capers. Cook until the mixture thickens, stirring constantly.

MRS. E. B. BAXTER.

LOBSTER A LA NEWBURG.

Meat of a boiled lobster cut 1 glass of sauterne,
into large dice, 1 gill sherry,
Good sized lump of butter, Yolks of 2 eggs.
1 pint cream,

Put the lobster in the chafing dish with the butter and stir till butter is melted and lobster heated through. Mix the sherry with the cream and yolks of eggs, first blending the latter with enough cream to make them thick as a mayonnaise. Pour the mixture of the lobster, let it simmer a moment, then pour the sauterne over the whole and serve hot.

MRS. WILLIAM BÖRMAN.

LOBSTER A LA NEWBURG.

2 lbs. lobster meat, 1 tablespoon butter,
3 eggs, 1 cup sherry.
½ pint cream,

Melt butter in blazer, add lobster, pour wine over and cook ten minutes, add the beaten yolks of eggs and cream, and a dash of red pepper, let all come to a boil and serve immediately.

• MRS. JOHN T. BAILEY.

LOBSTER A LA MODE.

1 large lobster, or, Bring 1 pint milk to boiling
1 large can lobster, washed point,
and shredded, Put in lobster,
1 tablespoon butter, Salt and pepper.

Have rolled 8 soda biscuits and 2 eggs boiled hard and chopped fine. Add to milk and lobster and serve hot.

MRS. L. E. TUTTLE.

FRESH MUSHROOMS.

1 lb. medium sized fresh ½ pt. cream,
mushrooms, Salt and pepper.
½ cup butter,

Trim stems, and peel tops of mushrooms and set on ice until needed. Into the upper blazer of chafing dish put a

generous $\frac{1}{2}$ cup of butter. When hot, turn in the prepared mushrooms and cook, stirring often until tender from ten to thirty minutes according to size and tenderness of mushrooms. Stir in cream, and when hot season with pepper and salt and serve on slices of fresh buttered toast. If the mushrooms are large, they should be cut into pieces.

MRS. THORTON B. PENFIELD.

ENGLISH MONKEY.

1 teaspoon extract of beef, 1 cup stale bread crumbs,
1 cup milk, $\frac{1}{2}$ cup fresh cheese cut in
1 tablespoon butter, pieces,
1 egg, Salt, pepper (paprika).

Soak crumbs in milk, melt butter, add cheese. When cheese is melted add soaked crumbs, extract of beef and egg slightly beaten. Season, cook three minutes and serve on toasted crackers.

MRS. CHARLOTTE E. WESTERVELT.

CREAMED OYSTERS.

Scald a cup of cream, over hot water, add 2 dozen plump oysters washed and freed from bits of shell. When heated thoroughly stir in the well beaten yolks of 2 eggs mixed with $\frac{1}{2}$ cup of cream. When slightly thickened, add a scant $\frac{1}{2}$ teaspoon of salt and a little pepper. Serve on buttered toast.

MRS. H. O. POND.

CREAMED OYSTERS.

Put 1 quart of oysters with the broth into the chafing dish and let oysters heat through. When their edges have curled take them out and add 2 cups milk and 2 tablespoons of butter, when boiling, add 2 tablespoons of flour which has been stirred smooth in a little cold milk with salt and pepper. When thickened add oysters and serve at once on toast.

MRS. CAROLINE F. POND.

PAN ROAST.

1 doz. large oysters, $\frac{1}{2}$ pint oyster liquid,
1 tablespoon butter, Salt and pepper. .

Melt the butter in the chafing dish, and as it creams, add the oysters, liquid, salt and pepper. Cover and cook about two minutes. Pour oysters on toast and enough liquid to moisten it and serve.

MRS. WILLIAM BORMAN.

OYSTERS A LA PROVIDENCE.

Melt 2 tablespoons butter, then add 4 tablespoons chopped mushrooms, cook two minutes, add 2 tablespoons flour and 1 pint of oysters. Cook until the edges curl, add a few drops of onion juice, a few drops of tabasco and $\frac{1}{2}$ teaspoon each of lemon juice and salt. Add 1 beaten egg, cook until it thickens and serve on round toast.

MRS. E. B. BAXTER.

PIGS IN BLANKETS.

Scald large oysters and drain. Wrap each oyster in thin slice of bacon, pin with wooden skewer, then brown in hot blazer.

MISS A. D. TUTTLE.

RINKTUM DIDDY.

Put 1 chopped onion with 2 butter balls in chafing dish, cook thoroughly, add $\frac{1}{2}$ can (thick part only) tomatoes, slowly, add 1 pound American cheese, cut fine. After that is melted add 1 teaspoon mustard, 1 teaspoon salt and 1 tablespoon Worcestershire sauce, a pinch of cayenne. Serve on toast.

MISS IRMA DEMAREST.

SABLENOGLIA.

Put into the chafing dish the yolks of 4 eggs and 2 tablespoons of powdered sugar, which have been mixed together with a fork. Then light the chafing dish lamp and pour into the sugar and egg 2 wine glasses of cooking sherry; beat until it is of the desired consistency. Line sherbet glasses with lady fingers or sponge cake, place 2 tablespoons of it on cake and serve.

MRS. F. H. TIEDEMANN.

HOT SANDWICHES.

Take boiled ham and chop fine, put into a chafing dish, adding 2 tablespoons of soup stock or beef extract, 1 of cream and a dash of pepper. Stir into a thick paste. Spread between daintily cut slices of bread and serve hot.

MISS ESTELLE B. SCHOLEY.

GRILLED SARDINES.

1 box boneless sardines, Juice of 1 lemon.
Lump butter,

Heat butter in chafing dish, when very hot put in sardines and allow to stand until thoroughly heated. Serve on oblong slices of toast with lemon juice over them.

MRS. H. S. ERNST.

SHRIMP RIGGLE.

Have ready 1 large can of shrimps and 1 can of peas, heat 1 pint milk. Rub together 1 heaping tablespoon butter, the same of flour. Salt and pepper. Make a sauce of this with the hot milk, into this turn the shrimps and peas. Serve on warmed crackers.

MISS OVERBECK.

TOMATO RAREBIT.

Drain through a sieve 1 large can of stewed tomatoes. Put the pulp in the chafing dish, with a lump of butter, pepper and salt and heat thoroughly. Into this drop 6 eggs and cook for three minutes. Serve on hot toast.

MRS. WILLIAM BORMAN.

WELSH RAREBIT.

2 cups grated cheese, 2 eggs,
½ cup milk, Pinch salt,
Cayenne, Toasted bread.

Place milk in sauce pan, when hot add cheese, when boiling hot add eggs, stir well until melted. Pour over hot toast buttered, serve at once. If allowed to cool it is spoiled.

MRS. DEWITT COLEMAN.

WELSH RAREBIT.

2 lbs. American cheese, 1 bottle Bass' ale,
1 egg, ½ teaspoon mustard,
½ teaspoon salt (scant), Little cayenne pepper.

Scrape the cheese and put it in the chafing dish, add ale very slowly, beat the egg with the seasoning and add when the rarebit is almost done. Stir the rarebit *hard* until all the cheese is melted and is smooth and creamy. Serve on hot toast.

MISS GERTRUDE LINDSAY.

WELSH RAREBIT.

Cut fine about ½ pound of cheese, beat together 1 egg, 1 teaspoon mustard, ½ teaspoon salt, and a pinch of red pepper. Put all in a chafing dish and stir until smooth, then add ale, or milk if preferred, till thin enough to spread on toast. This will serve six persons.

MISS IRMA DEMAREST.

RAREBIT.

Grate ½ pound American cheese, 1 tablespoon cornstarch, ½ teaspoon dry mustard, 1 teaspoon salt, pinch of cayenne pepper and 1 tablespoon melted butter. When mixture is melted stir in either 1 cup of cream, ½ bottle of Bass' ale, or a glass of sherry. Serve on dipped toast. This will make four portions.

MISS L. F. POND.

SPANISH RAREBIT.

One large Spanish onion, ½ pound cheese. Cut onion fine and fry in plenty of butter in covered pan. When onions are thoroughly cooked without browning, add cheese cut in dice. Serve on toast. Add salt and pepper to onions while frying.

MRS. T. J. BOLAND.

PEANUT BISQUE.

Grind 1 quart of roasted peanuts very fine, place with 1 quart of milk, lump of butter, ⅛ teaspoon salt into the upper pan of chafing dish and cook three-quarters of an hour. Thicken with a little cornstarch and serve.

MISS ESTELLE B. SCHOLEY.

SCOTCH WOODCOCK.

½ teaspoon beef extract, 1½ cups cream or rich milk,
 ½ lb. New York cream ¾ cup of English walnuts
 cheese, (cut up),
 1 egg (well beaten), 1 tablespoon butter (if milk
 1-3 cup olives (cut up), is used).
 ¼ saltspoon paprika,

Put the cream in a top pan of the chafing dish, when hot add the cheese and stir until dissolved.

MISS ESTELLE B. SCHOLEY.

CHEESE

*"The latter end of a fray, and the beginning of a feast.
Fits a dull fighter, and a keen guest."*—HENRY IV.

CHEESE SOUFFLE.

One cup grated cheese, $\frac{1}{4}$ teaspoon salt,
1 cup bread crumbs, 1 cup milk,
1 teaspoon Worcestershire 3 eggs,
sauce, $\frac{1}{4}$ teaspoon dry mustard.

These ingredients are all beaten well together, and baked in a well greased dish for about twenty minutes in a hot oven.

MRS. W. S. WHITE.

CHEESE SOUFFLE.

2 tablespoons butter, 1 cup grated cheese,
 $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon salt,
3 eggs, Speck of cayenne.
1 heaping tablespoon flour,

Put the butter in a sauce pan, and when hot, add the flour, stir until smooth, but not browned. Add the milk and seasoning. Cook two minutes, then add the yolks of the eggs, well beaten, and the cheese. Set away to cool. When cold add the whites, beaten to a stiff froth. Turn into a buttered dish, and bake them from twenty to twenty-five minutes. Serve the moment it comes from the oven. The dish in which this is baked should hold a quart.

MRS. J. B. LANSING.

SCALLOPED CHEESE.

In the bottom of a small sized baking dish put a layer of thin crackers. Sprinkle over them little bits of butter, and a little pepper and salt. Cover this with a layer of

CHEESE PUFF.

4 soda crackers rolled, 1 pint milk,
2 eggs, Coffee cup grated cheese.
Salt,

Put crackers in baking dish. Beat eggs, milk, salt and cheese together and pour over the crackers.

MRS. CLIFFORD DEMAREST.

CHEESE.

Take 3 olives, and $\frac{1}{4}$ of an onion. Chop fine, and mix well with a soft cream cheese. Serve with salad, or toasted crackers.

MRS. F. H. BOOTH.

CHEESE TOAST.

1 tablespoon butter, 1 cup milk,
 $1\frac{1}{2}$ tablespoons flour, 1 cup grated cheese.
Salt and cayenne pepper,

Make the toast first and keep it hot while preparing the sauce. Melt the butter, add the flour and blend smoothly. Season, and put in the milk a little at a time, stirring constantly. After cooking five minutes, put in the cheese, and when melted, pour over the toast and place in an oven for five minutes before serving.

MRS. C. A. SWIFT.

A CHEESE DISH.

One egg, 2 pounds grated cheese, 1 teaspoonful butter, or tablespoonful milk, and a little salt and pepper. Beat the egg, add the other ingredients and cook in a double boiler until smooth. When thickened pour it on moistened toast.

MISS MABEL WESTERVELT.

LEFT-OVER CHEESE.

Pieces of cheese which have become dry can be grated and moistened with a few drops of Worcestershire sauce, and enough sherry to form into balls the size of walnuts. Serve on lettuce leaves as the cheese course.

MRS. T. J. BOLAND.

CHEESE STRAWS.

Four ounces of flour, 2 ounces of grated cheese, 1 level teaspoonful salt, $\frac{1}{2}$ teaspoonful white pepper, 1 dust of cayenne pepper, juice of one lemon, yolks of two eggs, and enough melted butter to make a paste. Roll paste to one-third or one-fourth of an inch in thickness, cut in strips, and bake in floured pan in a moderate oven until brown.

E. S. W.

NOODLES AND CHEESE.

After boiling the noodles in salted water, drain and add about 6 ounces melted butter, $\frac{1}{4}$ pound grated Parmesan cheese and white pepper and a few rubs of nutmeg. Shake over the fire until the cheese is melted and serve at once.

MRS. T. J. BOLAND.

CHEESE TART.

One-half pound pot-cheese, 2 tablespoonfuls of flour, 3 ounces melted butter, $\frac{1}{2}$ cup of sugar, 3 eggs, 2 ounces each of currants and raisins, $\frac{1}{2}$ pint sweet or sour cream, a little ground cinnamon and salt. Flavor with 2 tablespoonfuls of rosewater. Wet the flour gradually with milk, then add beaten eggs and the rest of the ingredients. Bake in a pie crust in a quick oven.

MRS. T. J. BOLAND.

PICKLES

"Unquiet meals make ill digestions."

COMEDY OF ERRORS.

FAVORITE PICKLES.

2 qts. raw cabbage, chopped 2 tablespoons salt,
fine, 2 teaspoons black pepper,
2 qts. boiled beets, chopped ½ teaspoon red pepper,
fine, 1 teacup grated horseradish.
1½ cups sugar,

Cover with cold vinegar and keep sealed from the air.

MRS. EDWIN DEMAREST.

CHILI SAUCE.

12 large ripe tomatoes, 2 cups vinegar,
2 large onions, 1 tablespoon salt,
4 long green peppers, 1 teaspoon cinnamon,
4 tablespoons sugar, ½ teaspoon cloves.

Chop the onions, tomatoes and peppers and boil all together three hours. Seal in fruit jars.

MRS. EDWIN DEMAREST.

MUSTARD PICKLES.

1 qt. cucumbers, Boil and stir until smooth:
1 qt. cauliflower, 1 qt. vinegar,
1 qt. green tomatoes, ½ lb. mustard,
1 pt. small onions, ½ cup sugar,
2 large green peppers, ½ cup flour,
Cut up and soak over night Some celery seed.
in salt and water, Tablespoon tumeric powder,
Drain and cover with boil- Pour over vegetables.
ing vinegar, repeating
same for three days.

MRS. EDWIN DEMAREST.

CHILI SAUCE.

One peach basket of ripe tomatoes, peel and cut fine as for stewing, and after boiling two hours add 6 green peppers and 8 white onions, chopped fine, 3 cups of cider vinegar, 5 cups of sugar, 1 cup of salt. Let it boil down until no water appears, then add 1 tablespoon of ground cloves and 2 of ground cinnamon. Let boil fifteen minutes longer, put in large mouthed jars hot, but it keeps better in Mason jars.

MRS. V. L. CLARKE.

PEPPER HASH.

10 green peppers, 10 red peppers.
10 onions, chop very fine,

Pour over mixture boiling water and let stand twenty minutes. Then squeeze water off until dry, then add 2 cups sugar, 2 tablespoons of salt, and pour over it 1 quart of boiling vinegar.

MRS. V. E. CARROLL.

GREEN TOMATO PICKLE.

Slice 1 peck green tomatoes and cover with salt twenty-four hours. Drain the brine off and cover with 2 quarts of water and 1 quart of vinegar. Boil fifteen minutes and drain again, then add

12 large sliced onions, 1 stick cinnamon,
2 tablespoons whole cloves, 1½ lbs. sugar,
1 tablespoon mustard seed, 2 qts. vinegar.
1 tablespoon celery seed,

Boil altogether slowly one hour and put in stone jar.

MISS SARAH WATSON.

SWEET GREEN TOMATO PICKLE.

Eight pounds green tomatoes sliced, over which sprinkle ½ cup of salt and let stand a few hours, drain and wash off salt. Add 4 pounds sugar and let stand over night. In the morning place over fire and simmer until tender. Heat 1 quart of cider vinegar, spicing with 1 tablespoon of cloves, 2 sticks cinnamon; pour over tomatoes and cook fifteen minutes. Then cool, put into jars and seal.

MRS. JAMES WESTERVELT.

PICKLED TOMATOES.

One peck green tomatoes cut in thin slices, 1 cup of salt sprinkled through them over night. In the morning drain off juice. Three green peppers chopped fine, 10 large onions sliced, $\frac{1}{2}$ cup of white mustard seed, 1 pound brown sugar, 1 cup of molasses. Sprinkle these through tomatoes and cover with vinegar. Simmer or boil slowly about one hour, keeping covered.

MRS. E. E. CATTELLE.

PICCALILLY.

1 peck tomatoes, 6 peppers,
3 heads cabbage, 1 pt. salt,
12 onions,

Let stand twenty-four hours, then drain off the salt water and add:

1 tablespoon allspice, 1 teacupful mustard or celery
1 tablespoon cloves, seed,
1 gallon vinegar.

MRS. EDWIN DEMAREST.

BORDEAUX PICKLES.

4 qts. cabbage, 2 lbs. sugar,
4 green peppers, shredded 2 qts. tomatoes,
fine with knife, $\frac{1}{2}$ oz. tumeric,
 $\frac{1}{2}$ oz. celery seed, 1 tablespoon salt,
2 oz. mustard seed, 2 qts. vinegar,

Cook until tender, then bottle.

MRS. F. L. COLVER.

BORDEAUX SAUCE.

1 qt. green tomatoes, $\frac{3}{4}$ tablespoon mustard seed,
2 qts. cabbage, $\frac{1}{2}$ tablespoon whole allspice,
5 small onions, $\frac{1}{2}$ cup sugar,
2 green peppers, cut fine, 1 teaspoon celery seed,
1 red pepper, 2 teaspoons salt,
2-3 tablespoon tumeric 1 carrot,
powder, 1 qt. vinegar.

Boil together until tender.

MRS. EDWIN DEMAREST.

BORDEAUX SAUCE.

Two gallons chopped cabbage, 1 gallon green tomatoes, 1 dozen onions, 10 tablespoons salt sprinkled through and let stand over night. Squeeze out in the morning, and rinse out some of the salt. Add 1 ounce whole cloves, $\frac{1}{2}$ ounce whole allspice, $\frac{1}{2}$ ounce whole black pepper, $\frac{1}{2}$ pound mustard seed, 1 ounce tumeric powder, 1 ounce celery seed, $1\frac{1}{2}$ pounds brown sugar and 1 gallon vinegar. Cook twenty minutes.

MRS. E. E. CATTELLE.

GREEN TOMATOES.

One peck of green tomatoes, sliced thin. Sprinkle with salt and let stand over night. Slice 12 onions; put with the tomatoes in layers, with the following spices:

4 oz. ground mustard,	1 oz. pepper,
4 oz. white mustard seed,	1 oz. cinnamon,
1 oz. cloves,	1 tablespoon salt,
1 oz. allspice,	$\frac{1}{2}$ lb. brown sugar.
1 oz. ginger,	

Boil two hours in vinegar enough to cover.

MRS. J. R. SMITH.

TOMATO BUTTER.

10 lbs. fine ripe tomatoes, 1 tablespoon of cinnamon,
5 lbs. brown sugar, cloves, allspice and mace.
1 pt. cider vinegar,

Boil gently for three or four hours. Skin the tomatoes before using and remove all hard parts.

MRS. H. B. PALMER.

PICKLED ONIONS.

Peel 2 quarts small white onions, and put in brine of $\frac{1}{2}$ cup salt to 1 cup water. Let stand twelve hours. Put on fire in the same brine and just bring to a boil, then drain. Have ready boiling 2 cups of white wine vinegar and 1 cup of water, 1 tablespoon sugar. Put in the onions, just scald them, then seal while hot.

MRS. F. D. BAKER.

CUCUMBER PICKLES.

2 qts. vinegar, $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup mustard.

Stir all together and add as many small cucumbers (freshly picked) as the vinegar will cover. This will keep any length of time. MRS. WHITE.

CHOPPED PICKLES.

One-half bushel of green tomatoes, 12 onions, and 8 green peppers, all chopped fine; sprinkle over them a pint of salt and let stand over night; then drain them, cover with strong vinegar and cook half an hour, then drain again;

2 lbs. sugar, 2 tablespoons ground mustard,
1 qt. vinegar, 2 tablespoons cinnamon,
 $\frac{1}{2}$ pt. grated horseradish, 2 tablespoons cloves.

Let this boil, putting in the peppers, and mix all while hot. MRS. J. R. SMITH.

RIPE CUCUMBER PICKLES.

Prepare and quarter ripe cucumbers, take out the seeds, clean and lay in brine that will float an egg, for nine days, stirring every day. Take out and put in clear water one day. Lay in alum water (a lump of alum the size of a medium hickory nut to a gallon of water) over night. Make a syrup of 1 quart of brown sugar to 1 quart of vinegar, 2 tablespoons each of broken cinnamon, mace and whole pepper. Make syrup enough to cover the slices, lay them in and cook until tender. MRS. J. R. SMITH.

FRENCH PICKLE.

1 head of cabbage, $\frac{1}{4}$ peck small onions,
1 cauliflower, $\frac{1}{4}$ peck small cucumbers.

All whole except cabbage and cauliflower. Put all together and add 1 cup of salt and let stand over night. Rinse well, then cover with vinegar. While cooking add 1 pound sugar, 1 ounce tumeric powder, 2 ounces celery seed, small box mustard. Boil twenty minutes and then bottle.

MRS. C. A. SWIFT.

DELICIOUS PICKLES.

One hundred medium size (thumb) cucumbers sliced across, sprinkled with a cup of salt and left over night. In the morning drain well. Take:

1 coffee cup olive oil, $\frac{1}{4}$ lb. white mustard seed,
 $\frac{1}{2}$ lb. black mustard seed, 2 teaspoons sugar.
 $\frac{1}{4}$ cup celery seed,

Mix well together, then mix with pickles so that every slice is covered with the dressing. Pack in a large jar and cover with cider vinegar. Ready for use in ten (10) days.

MRS. C. J. LYNN.

HIGDOM PICKLES.

1 head cabbage, chopped fine, 1 small cup salt.

Mix and let stand twenty-four hours, then squeeze out juice.

2 qts. green tomatoes, $\frac{1}{4}$ lb. mustard seed,
1 qt. onions, 1 tablespoon ground cinna-
3 or 4 red peppers, mon,
Chop all fine, 1 tablespoon ground cloves.

Put all together and cover with vinegar.

MRS. WHITE.

CHOPPED FRENCH PICKLE.

1 qt. chopped celery, 1 qt. green tomatoes,
1 qt. ripe cucumbers, chopped,
chopped, 1 qt. white onions, chopped,
1 qt. green cucumbers, 1 qt. cauliflower, chopped,
chopped, 3 red and 3 green peppers,
1 large teacup mustard seed.

Mix thoroughly together and pour boiling salted water over all and let stand all night. Strain; scald in 1-3 vinegar and 2-3 water.

1 qt. vinegar, 2 cups sugar,
 $\frac{1}{2}$ oz. tumeric, 2 heaping teaspoons mustard.
 $\frac{1}{2}$ cup flour,

Heat the vinegar and sugar together, mix flour, mustard and tumeric together, and moisten with cold water or vinegar and sugar and let cook until it thickens, then stir in

chopped mixture. Put away in air tight jars in a cool place.

MRS. A. R. FOSDICK.

CHOW CHOW.

½ peck green tomatoes, cut in small pieces,	As many large pickles as you desire cut in small pieces,
1 qt. small onions,	½ doz. ears of corn,
1 pt. lima beans,	3 tablespoons yellow mustard,
1 qt. string beans, cut in pieces,	4 tablespoons mustard seed,
	3 tablespoons celery seed,
1 qt. small cucumbers,	1 lb. brown sugar.

Cut tomatoes and onions and lay them over night salted, drain water off in morning. Boil lima beans until tender, then add all together and cover with vinegar and boil for half an hour.

MRS. WHITE.

CHOW CHOW MUSTARD PICKLE.

½ lb. English mustard,	½ oz. tumeric powder,
2 tablespoons mustard seed,	½ gal. vinegar,
1½ cups sugar,	1 gill salad oil,
½ cup flour,	1 qt. small cucumbers,
1 qt. string beans, cut small,	1 large head cauliflower.
2 qts. button onions,	

Boil each separately in salted water, put cucumbers in salted water for two or three hours. Mix all together and stir into boiling vinegar. Mix flour, mustard, and tumeric powder with little cold vinegar and stir into boiling vinegar. Stir constantly to keep from burning. Pour vegetables in dressing, stir and put in jars.

MISS SARAH THOMAS.

CUCUMBER RELISH.

Take large cucumbers, full grown, that are slightly yellow, pare, remove seeds and chop. Put pulp in bag, drain and measure. Two cups pulp to 1 cup vinegar, 1 saltspoon red pepper, level saltspoon of salt, ¼ cup grated horse radish. Mix thoroughly and seal in bottles. One onion added to every six cucumbers improves the flavor.

MRS. C. D. SPALDING.

TO CAN GREEN BEANS.

Wash and remove strings, slice lengthwise, and fill jars which have been sterilized, let cold water run into jar until it overflows, adjust the cover of the jars without rubbers. Fill a wash boiler with cold water first laying boards on bottom, put jars on boards, place over the fire and let boil three hours, steadily watching that the jars are kept covered with water over the tops. At the end of three hours remove from the fire, allow jars to cool in the boiler, so they can be handled quickly, adjust rubbers and covers, screw air tight, keep in a dark place.

MRS. CARL O. GIESSLER.

DAINTY RELISH.

Chop fine:	1 lb. brown sugar,
2 qts. green tomatoes,	1 medium sized head cabbage,
4 onions,	2 green peppers,
1 red pepper, seeds taken out,	2 heads celery,
	¼ oz. tumeric,
½ oz. celery seed,	2 qts. vinegar.
2 oz. white mustard seed,	

Mix all together; boil two hours; add salt to suit taste.

MRS. C. W. COYTE.

COLD SLAW.

Chop cabbage very fine,	Yolks of 4 eggs,
½ small teacup water,	½ pt. vinegar,
¾ small teacup sugar,	1 teaspoon salt, level,
½ saltspoon pepper (cayenne and white, equally mixed),	1 teaspoon English mustard,
	2 rounding tablespoons flour (or 1½ of cornstarch),
1 cup butter,	mixed with little water.

Put water, salt, pepper, mustard, butter and sugar into vinegar and boil all together; add thickening and boil for ten minutes. Beat the eggs well. Take the mixture from the stove and add the eggs. Put back on the stove and let it come to a boil. Then put through a strainer. Will keep some time in cold place.

MRS. J. B. LANSING.

TOMATO CATSUP.

1 peck ripe tomatoes, 2 tablespoons mustard,
4 onions, boiled together, 1 cup sugar,
 strained and boiled until 1½ tablespoons allspice,
 nearly thick, 1 tablespoon salt,
Add ½ teaspoon red pep- 3 cups vinegar.
per,

MRS. C. W. COYTE.

TOMATO CATSUP.

Peel ripe tomatoes and cut up in 10 quart pan; add 4 red pepper pods, boil until soft enough to strain through a sieve, stirring frequently to prevent burning. After straining 2 quarts of tomatoes add:

2 level tablespoons salt, 1 tablespoon allspice,
2 tablespoons white pepper, 1 teaspoon cloves,
2 tablespoons ground mus- 1 pt. strong apple vinegar.
tard,

Simmer to one-half, stirring frequently over slow fire; let it cool before putting into bottles. Cork very tight and keep in cold dark place.

MRS. J. B. LANSING.

WATER MELON PICKLE.

Ten pounds water melon rind boiled in salted water until tender, drain off water and make syrup of 2 pounds of white sugar, 1 quart vinegar, ½ ounce of cloves, 1 ounce of cinnamon. The syrup to be poured boiling hot over the rind, after the rind is thoroughly drained.

MISS SARAH THOMAS.

JUMBO.

5 lbs. grapes, 5 lbs. sugar,
2 lbs. raisins, 3 oranges (peel and all).

Pulp grapes and cook pulp until seeds are loosened, then strain. Grind raisins and oranges in a meat chopper, then put skins of grapes, juice, raisins, oranges and sugar together and cook briskly for twenty minutes.

L. W. W.

PICKLED PEACHES.

10 lbs. of fruit, 5 lbs. sugar,
1½ pts. vinegar, 1 oz. whole cinnamon, broken.
2 tablespoons whole cloves (put spices in small bags),

Pare fruit and lay in sugar *one hour*. Drain off syrup and add 1 cup of water; let boil five minutes, skim and add fruit, let cook until tender. Take out and lay on plates until cool. Put in jars when cool. Take syrup, vinegar and spices and cook fifteen minutes; pour over fruit hot; then seal.

MRS. F. L. COLVER.

PEACH CATSUP.

Seven pounds peaches after they are stoned, peeled and cut up. Three and one-half pounds brown sugar, 1 quart vinegar. Put ½ ounce allspice, cloves and cinnamon buds in bag and cook all two or three hours.

MRS. W. H. CHILDS.

SPICED PEACHES.

7 lbs. peaches, 1 qt. vinegar.
3 lbs. sugar,

Boil vinegar and sugar, pour over fruit, let stand over night, pour off and boil again, pour over once more, let stand until next day, put altogether over the fire with 1 ounce cinnamon sticks, ½ ounce cloves in bags, and let simmer until peaches are tender. Put in stone crock, cover tightly. These are better when kept several months.

MRS. N. R. PENDERGAST.

BRANDY PEACHES.

Three and one-half pounds sugar; boil down in little water. Put in the peaches and cook until you can put straw through, take out and lay on dish. Cut up some and let cook all the time in the syrup, when done add 2 pounds more of sugar, then take 2 cups of syrup and 1 cup brandy. Put into jars hot.

MRS. MARION KIRKBY.

BRANDIED PEACHES.

Put the peaches in boiling water for a few minutes, when the skin will come off easily. Make a syrup of $\frac{1}{2}$ pound of sugar and $\frac{1}{2}$ teacup of water for each pound of peaches. Skim as the scum rises in boiling, then put in the peaches and boil them gently until tender, no longer. Take them out carefully and fill jars. Remove the syrup from the fire and add to it $\frac{1}{2}$ pint of the best brandy to every pound of peaches. (You can use less brandy if preferred).

MRS. J. B. LANSING.

SPICED CRABAPPLES.

6 lbs. crabapples, cored and 2 lbs. seeded raisins,
chopped fine, 1 pint vinegar;
2 oranges, with peel chopped 2 teaspoons cinnamon,
fine, $\frac{1}{2}$ teaspoon cloves.
6 lbs. sugar,

Heat vinegar, sugar and spices hot. Add the other ingredients, boil slowly twenty-five minutes. Put into a gallon jar and cover with a buttered paper.

MRS. C. A. SWIFT.

GRAPE CATSUP.

1 pt. vinegar, 3 lbs. sugar.
5 lbs. grapes,

One tablespoon each of cinnamon, cloves, black pepper and salt. Wash the grapes, then stem, mash and rub through the wire strainer. Then add the other ingredients and boil until the desired thickness.

MRS. C. A. SWIFT.

CANNING AND PRESERVING

"Without good company, all dainties lose their true relish, and like painted grapes are only seen—not tasted."

TO PRESERVE STRAWBERRIES IN THE SUN.

Take 7 pounds of berries and 7 pounds of sugar. Place them on the back of the stove until the sugar is dissolved. Shake the preserving kettle to prevent burning. After the sugar is dissolved boil gently about ten minutes. Then pour in shallow dishes and place outside in the sun. They must be stirred occasionally. No stated rule can be given for the time it will take, but they must be left out until the juice is quite thick. Do not leave them out at night. When thick enough place in jars and seal. If the preserving kettle is small take a smaller quantity as crowding will mash the berries.

MRS. JOHN H. DEMOTT.

CANNED STRAWBERRIES.

Five pounds of berries make three quart cans. Take 5 pounds of fruit, $2\frac{1}{2}$ pounds of sugar. Place them on the back of the stove until the sugar is dissolved. Boil about ten minutes. In order to keep the berries whole do not boil them too hard.

MRS. JOHN H. DEMOTT.

BRANDIED PEACHES.

Make a syrup the same as for preserving; let it come to a boil, then skim; lay in peaches enough to cover the bottom of the preserving kettle and cook until they are tender and, transparent, but not "mushy." Take out the fruit with a skimmer and place carefully in jars. Crack some of the pits, put in the syrup and cook fifteen minutes, or until slightly thickened, add brandy, $\frac{1}{2}$ a cup to 2 cups of syrup; strain the hot syrup, then pour it over the peaches in the jars and seal at once.

MRS. J. J. HARING.

CANNED PEACHES.

3 pounds sugar, 1 quart water.

Keep on stove and use as needed. Can 2 cans at a time.

MISS SARAH THOMAS.

PEACH MARMALADE.

7 pounds of fruit, Juice of 1½ oranges,
3 pounds of sugar, 1 pound of seeded raisins,
Grated rinds of 2 good chopped.
sized oranges,

Cook until thick.

MRS. JOHN H. DEMOTT.

GOOSEBERRY TUTTI FRUTTI.

4 pints sugar, 3 pints gooseberries,
1 pint water, 2 oranges, cut in small pieces.
½ pound seeded raisins,

Cook twenty-five minutes and put in glasses.

MRS. C. D. SPALDING.

SUNSHINE CHERRIES.

Pit the cherries, saving juice of cherries. One cup sugar, 4 tablespoons cherry juice or water. Boil until it spins. Drop in cherries and boil ten minutes. Pour on platters and put in sun. When juice is like thick syrup put in jelly glasses, add a tablespoon of brandy to each glass and cover with parafine. Strawberries or gooseberries prepared in same way are delicious.

MRS. C. D. SPALDING.

PLUM RELISH.

One-half peck blue plums. Stew a little and put in bag and squeeze. To 1 cup of juice add 1 cup sugar. Two pounds of seeded raisins, grated rind of 2 oranges, juice of 6 oranges. Boil twenty minutes and put in glasses.

MRS. W. H. CHILDS.

PLUM CONSERVE.

3 pounds plums (pitted), 4 oranges, juice, skins of 2
1½ pounds Sultana raisins, grated.
5 pounds sugar.

Boil one hour.

MRS. E. E. CATTELLE.

PRESERVED WATERMELON RIND.

Fourteen pounds raw rind, 8 pounds sugar, and 4 lemons; three large ones will do. Boil the rind soft in water, then add the sugar, a little at a time. When thick enough add 4 sliced lemons, removing all the seeds. Let cook a few minutes. Pour in jars and seal.

MRS. JOHN H. DEMOTT.

MARMALADE.

1 grape fruit, 4 oranges,
2 lemons, 2½ quarts water (10 cups).
5 pounds sugar,

Wash and shred fruit and cover with water and let stand over night. Boil slowly three hours, then add sugar and let boil three-quarters of an hour. Makes six pint jars.

K. L.

ORANGE MARMALADE.

3 oranges, 10 glasses water,
1 lemon, 4 pounds sugar.

Grate yellow rind off lemon and oranges, throw away bitter white part, slice pulp. Cover with water and let stand twenty-four hours. Add sugar. Boil one hour, or until thick. Makes eight or ten glasses. To be eaten with meat.

MRS. L. B.

CRANBERRY JELLY.

Add 1 teacup of water to a quart of cranberries; cook ten minutes, strain, return to fire, add 2 heaping cups of sugar and cook ten minutes longer, stirring often. This will make a solid jelly.

MRS. J. T. BAILEY.

GRAPE FRUIT MARMALADE.

Cut into halves 2 grape fruit, remove the hard white center and the seeds. Remove the seeds from 2 lemons. Grind both these through the meat grinder and place into an agate pot, cover well with boiling water. Let stand over night. In the morning place upon the range and cook until tender. Then add 1 pound of granulated sugar, and cook one-half hour until it thickens. Remove from the fire, place into glasses and seal with wax or paper.

MRS. S. A. TIEDEMANN.

CHIP PEARS.

Eight pounds of fruit, sliced very thin; 6 pounds sugar. Let stand over night; in the morning add $1\frac{1}{4}$ pounds of candied ginger, sliced thin; add 5 lemons, peeled and sliced thin. Cook slowly on back of stove all day. Place in glass jars and seal with wax paper.

MRS. F. L. COLVER.

GINGER PEARS.

Eight pounds of pears cut in thin slices, 8 pounds of sugar, the juice of 4 lemons (the rind chopped fine if you use it), 2 ounces of ginger root soaked over night in a little water, then chopped fine. Make a syrup of the sugar, add the other ingredients and boil slowly about four hours.

MRS. C. A. SWIFT.

CANDIED ORANGE PEEL.

Wash orange peel, boil in water till it can be pierced with a broom straw; drain; when cold scrape white part from rind with a silver spoon. Make a syrup of equal parts of sugar and water, and when boiling add peel, as syrup will cover well. Simmer slowly until peel is clear, then seal in tumblers.

W. B.

PINEAPPLE SAUCE.

Eight pounds fruit, 8 cups water; cook till tender; add 6 pounds sugar. Cook till transparent; seal.

MRS. F. L. C.

QUINCE HONEY.

5 good sized quinces, 1 pint water.
5 pounds sugar.

Grate or put through a meat chopper the quinces, place in large preserving kettle, stir all together, boil one-half hour. This makes 11 glasses. Cover as jelly. A pleasing change from jelly or preserves of quinces.

MRS. DEWITT COLEMAN.

APPLE GINGER.

8 pounds sweet apples, 8 pounds sugar,
chopped fine, 1 quart boiling water.
 $\frac{1}{2}$ pound ginger root, cut
fine,

Boil until you cannot see any of the white specks of the apples.

MRS. H. C. TUNIS.

STRAWBERRY AND RHUBARB JAM.

2-3 pound strawberries, $\frac{3}{4}$ pound sugar.
1-3 pound rhubarb,

Cook until it jells.

MRS. F. L. COLVER.

RHUBARB AND ORANGE JAM.

4 pounds rhubarb, 4 oranges,
4 pounds sugar, Juice 1 lemon.

Slice oranges very thin and cook in a little water. Add the rhubarb and cook until tender. Add sugar and lemon and cook until thick.

MRS. F. L. COLVER.

GRAPE JUICE.

Wash and crush grapes with a potato masher; boil until it is a soft pulp. Drain over night through a jelly bag. 1 coffee cup sugar to 3 quarts juice; bring to a boiling point, and bottle hot, running over the bottles to get the air out.

MRS. F. L. COLVER.

GRAPE JELLY.

Stem and mash the grapes. Cook them in a sauce pan without water until soft. Put them into a bag of thin cloth; let drip over night. Measure the juice, then measure out an equal amount of sugar. Cook the fruit juice without the sugar fifteen or twenty minutes; then add the sugar, and when dissolved strain into jelly glasses.

MRS. C. A. SWIFT.

PRESERVING PEACHES, PLUMS AND PEARS.

Scald peaches and plums first, pare pears, and halve. Use 4 quarts sugar to 1 quart water for 8 quarts fruit. Cook and seal.

MRS. F. L. C.

QUINCE PRESERVE.

Choose fine, yellow quinces, pare them and remove the blossom ends, but do not put the latter in with the parings. Core and quarter the fruit, and drop into cold water. When all are pared, weigh the quartered quinces and allow 1 pound sugar to 1 pound fruit. Add to the parings and cores enough water to cover them; boil till very soft and strain through a jelly bag; return the juice to the fire, add a little water if necessary, and boil the quinces in it until tender. When tender, skim off the fruit and lay it on a platter, add sugar to the juice, and when the sugar is dissolved return the fruit; cook until boiling hot, and then can according to general rule.

MRS. F. L. C.

GREEN TOMATO PRESERVE.

Take a peck of green tomatoes, put them in cold water and bring to a boil; boil until tender. Take them out and drain the water from them. Take some of the water in which they were boiled, enough to cover them; adding sugar enough to make a thick syrup. Slice about ½ dozen lemons and add; boiling all together about an hour or until they seem to be tender and soaked through. Can. They are very rich and nice.

MRS. F. L. COLVER.

DANDELION WINE.

One quart dandelion flowers, 4 quarts boiling water, $\frac{1}{2}$ cup yeast, 1 lemon. Put all together and let stand six days, stirring every day; then strain. Put in a jug after adding the beaten white of an egg. Let it ferment all it will before bottling.

R. T. J.

DRINKS

*"Why should every creature drink but I?
Why, man of mortals, tell me why?"—COWLEY.*

FRUIT PUNCH.

6 lemons, ½ pound Malaga grapes,
5 oranges, 1 small bottle Maraschino
½ pineapple, cherries.
1 quart strawberries (fresh or canned).

Squeeze the lemons and 3 of the oranges. If the strawberries are fresh, mash $\frac{3}{4}$ of them through a fine colander. Seed and quarter the grapes, cut the pineapple in small cubes, slice the remaining oranges and strawberries into small pieces. Add water and sugar to taste and serve in tall glasses with chopped ice and garnish with 2 cherries.

MISS ETHEL BLANKENHORN.

CANADIAN PUNCH.

1 dozen oranges, 3 lemons,
1 pint water, 1 pound sugar,
1 bottle Maraschino cher- 3 bottles (small) ginger ale.
ries,

Just before using add 3 bottles (small) soda, 3 bottles (small) ginger ale. Serves twenty-four people.

MRS. W. H. CHILDS.

FRUIT PUNCH.

The juice of 3 lemons, juice of 2 oranges, ½ pint grape fruit, 1 quart of water, 3 tablespoons of sugar and large slices of pineapple. Hawaiian canned pineapple in slices is excellent.

MRS. N. R. PENDERGAST.

CHILD'S PUNCH.

Boil together for five minutes 1 quart of water and $1\frac{1}{2}$ pounds sugar, add grated rind of 1 lemon, and 1 orange. When cool, strain; then add juice of 2 oranges and 4 lemons. Pour in a punch bowl over a block of ice, add 1 pint more of water, a $\frac{1}{4}$ pound of candied cherries cut fine and the same of pineapple. Serve in small glasses. If too sweet, add more lemon.

GRANITA.

Juice of half a lemon, juice of whole orange in a tumbler nearly full of cracked ice, add 3 tablespoons of sugar or sweeten to taste. The ice should be shaved very fine. Eat with a spoon. This is a drink that is much served in Italy. It makes a very acceptable dessert on a hot day.

INVALID DISHES

"All our knowledge is, ourselves to know."

POPE: ESSAY ON MAN.

ORANGEADE.

1 orange, 1 lemon,
Water, Sugar to taste.

Squeeze the orange and the lemon into a glass; fill up the glass with water and sweeten to taste.

MRS. W. G. CLARK.

EGG AND SHERRY.

White of 1 egg, beaten stiff; add 2 tablespoons sherry, or if stomach is weak, whiskey instead of sherry, 1 teaspoon sugar, or more if desired.

MRS. H. S. ERNST.

KUMYSS.

2 quarts milk, 2-5 yeast cake.
2 tablespoons sugar syrup,

Fill quart bottles, three-quarters full of fresh milk. Add one-fifth of a yeast cake to each bottle after dissolving it in a tablespoon of milk, also pour into each bottle 1 tablespoon of sugar syrup (directions below). Shake the bottles for some minutes, then fill nearly full and shake again. Cork and fasten securely and stand in a cool place for a day; turn on the side in an ice box and use as needed.

SUGAR SYRUP.

One tablespoon sugar, 4 tablespoons of water; cook slowly without stirring for a minute; use as directed.

MISS LILIAN PALMER.

COCOA.

1 teaspoon cocoa, 1 teaspoon sugar,
White of 1 egg, 1 cup milk.

Scald milk, mix sugar and cocoa and moisten it with a little of the milk. Pour it into the hot milk and bring to a boil. Pour this over egg beaten dry. L. P.

RICE WATER.

2 tablespoons rice, 1 quart cold water.

Wash the rice; then let it come slowly to a boil in the water. Let it boil for at least one hour; salt, sweeten and flavor with a little cinnamon. L. P.

OATMEAL WATER.

Follow directions for rice water, but do not flavor with spice. L. P.

PANADA.

Sprinkle a little salt or a little sugar between hard crackers. Put them in a bowl and pour over them just enough boiling water to soak well. Set this in boiling water for fifteen or twenty minutes until the crackers are quite clear. Lift carefully into a hot saucer. Add a little sugar, and cream if allowed. Serve at once.

LILLIAN PALMER.

OATMEAL GRUEL.

$\frac{1}{2}$ cup oatmeal, $\frac{1}{2}$ teaspoon salt.
2 cups boiling water,

Boil the ingredients until thoroughly cooked. Strain this and dilute to a creamy mixture with milk. A little sugar improves it. MRS. E. G. CLARK.

ARROWROOT GRUEL.

1 pint boiling milk, A pinch of salt.
1 tablespoon arrowroot,

Scald the milk. Mix the arrowroot with a little cold milk and pour into the scalding milk, stirring rapidly. Let

it cook for ten minutes, or longer; then remove from the fire, salt and sweeten. L. P.

BARLEY GRUEL.

Boil 1 ounce of pearl barley a few minutes, to cleanse it. Pour off this water and add 1 quart of cold water and $\frac{1}{2}$ teaspoon of salt. Let it simmer for an hour or until reduced one-half. Strain it, sweeten and flavor. L. P.

BEEF TEA.

Cut 1 pound of lean beef very fine. Put in top of double boiler. Add $1\frac{1}{2}$ pints cold water and set in cold place for two or more hours. Then place over kettle of boiling water, covering tightly and cook two hours. Strain, season, and serve. MRS. G. W. KYBURG.

BEEF TEA.

One pound of lean beef cut in squares; put in bowl and put 2 tablespoons of cold water over the meat. Paste brown paper over the top of the bowl, and let stand in a hot oven twenty minutes or a half hour. Pour off juice and season with a little salt. MRS. H. B. PALMER.

MUTTON BROTH.

1 mutton chop (leg). Remove all fat, add 1 quart cold water and 1 teaspoon barley. Bring to boiling point; then allow to simmer until reduced to 1 cup. Strain and salt. MRS. H. S. ERNST.

MILK SOUP.

One pint boiling milk poured over 3 tablespoons of fine cracker or bread crumbs. Salt to taste. MRS. H. S. ERNST.

CLAM BOUILLON.

Scrub clams before opening them. To 1 cup of clams and juice add $1\frac{1}{2}$ cups water. Let boil and skim off the froth; then add butter and pepper to taste. MRS. F. L. COLVER.

IRISH MOSS LEMONADE.

$\frac{1}{8}$ of a cup of Irish Moss, 1 lemon,
1 cup boiling water, Sugar to taste.

Soak the moss in cold water; then wash and add the boiling water; let it cook for ten or fifteen minutes. Then add the lemon and sugar; drink hot. (Good for colds).

LILLIAN PALMER.

MILK EGG NOG.

Heat $\frac{3}{4}$ of a cup of milk very hot (not boiling). Beat the yolk and white of 1 egg separately until very light. Add to the yolk a pinch of salt. Stir into this the milk and stir briskly. Add the whites and beat lightly. Serve at once while very hot.

L. P.

MILK TOAST.

Cut slices of stale bread $\frac{1}{2}$ inch thick, and remove crusts. Bake them in a moderate oven until brown. Heat sufficient milk to more than cover the toast. Season with salt and pour over the toast. Cover closely and set in a warm place until the toast has absorbed the milk. Serve at once.

L. P.

CREAM TOAST.

Prepare the toast as for milk toast. Dip it quickly into boiling water three times, then cover with hot cream, slightly seasoned with salt.

L. P.

SOFT COOKED EGGS.

Into a cold sauce pan put the egg and pour over it boiling water to more than cover it. Set it on the back of the range, where it is warm, for five minutes, keeping it closely covered all the time. Do not let it boil.

E. G. C.

HARD BOILED EGG.

Pour boiling water over the egg and boil at least twenty minutes, longer if possible.

E. G. C.

CREAMED POTATOES.

Almost cover cold cut potatoes with milk, after placing them in a double boiler; add 2 or 3 spoons of butter and a little salt. Let them cook about three-quarters of an hour, stirring frequently. They should be creamy.

E. G. C.

CREAMED SWEETBREADS.

½ teaspoon chopped pars- 1 cup cream sauce,
ley, Slices of toast.
1 pair sweetbreads, 4

Soak sweetbreads in cold water for an hour. Boil them in water with 1 tablespoon of lemon juice for twenty minutes. Let them cool, remove the membranes and pipes and cut them in dice. Reheat the cream sauce, adding the parsley with the sweetbreads. Serve on toast.

LILLIAN PALMER.

CREAM SAUCE.

Rub 1 tablespoon of flour, 1 of butter, ¼ of a teaspoon of salt and a few grains of pepper to a smooth paste in a small sauce pan; then pour in a cup of milk, heat slowly, stirring until it has boiled.

L. P.

FRENCH OMELET.

3 eggs, 3 tablespoons water.
3 pinches salt,

Break the eggs into a bowl and beat until the stringiness disappears. Add the other ingredients and mix. Heat a small sauce pan and grease it with a small piece of butter. Pour the mixture into it, and as the egg coagulates lift it with a fork, allowing the liquid part to flow under. This should be continued until the liquid is used. Let it stand until a light brown on the under side; then roll, turn on a hot plate and serve at once.

MRS. E. G. CLARK.

FOAMY OMELET.

3 eggs, **3 pinches salt.**
3 tablespoons water,

Beat the eggs separately, the yolks from the whites. Beat the yolks until thick and add to them the water and salt. Beat the whites dry. Heat a frying pan quite hot, grease it well with butter and when all is ready, the hot platter too, turn the yolks on to the dish with the whites; and beat only long enough to mix them. Turn this immediately on to the pan. Let it cook very slowly until a delicate brown, then set it in the oven to dry on top. Remove, fold it double, and turn on the platter.

MISS LILIAN PALMER.

POACHED EGGS.

Toast as many pieces of stale bread as you wish eggs, first cutting off the crusts. Butter them delicately, set them on a hot platter in a warm place. Nearly fill a frying pan with boiling water, and put into it a pinch of salt. Break into cups the eggs, being careful not to break the yolks. Slide them into the water and with a spoon dip the water over them until the whites are a jelly-like mass. Lift quickly with a skimmer and slide them onto the toast. Garnish with a little parsley.

L. P.

SCRAMBLED EGGS.

5 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter.

Beat eggs slightly with a silver fork; add salt and milk. Heat omelet pan, put in butter and when melted, put in the mixture. Cook until of creamy consistency, stirring and scraping from bottom of pan with knife.

MRS. E. G. CLARK.

CANVALESCENT DISH.

Throw 2 tablespoons of rice into a pint of boiling, salted water, and cook half an hour briskly. Drain and place on a plate making a depression in the center of the

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at once in a cold place. Serve with flavored sugar and cream. The custard must be poured at once into the dish from which it is to be served. (Cups are best for the sick room). It cannot be used for a second meal, as the curds and whey separate after cutting. L. P.

BAKED CUSTARD.

1 quart milk, 3 eggs (well beaten),
Pinch salt, 1 cup sugar.
1 teaspoon vanilla,

Put in small cups and sprinkle with nutmeg. Bake in medium oven in a pan of water.

MRS. W. G. CLARK.

SOFT CUSTARD.

3 eggs, separated, $\frac{1}{2}$ teaspoon vanilla,
1 pint milk, 2 tablespoons sugar.

Scald the milk; beat the yolks until thoroughly broken up, but not light. Add the sugar, then the milk slowly, stirring constantly. Turn back into double boiler and cook until the mixture coats the spoon. This must be stirred all the time. Strain into a cold dish and set into a pan of cold water; when cool add the vanilla and serve ice cold. Make a meringue of the whites of the eggs and 1 tablespoon of sugar and heap on top.

MRS. H. B. PALMER.

CARAMEL JUNKET.

Put $\frac{1}{2}$ cup sugar into a small sauce pan with water enough to cover the sugar; place the sugar over the fire, and when the sugar is dissolved let the syrup boil quickly, without stirring, until it becomes brown. Remove from the fire and cool a little, then turn into a pint of milk to which has been added $\frac{1}{2}$ cup of cream. Set the dish containing the mixture for a few minutes in a pan of hot water; when lukewarm add two-thirds of a junket tablet dissolved in a little cold water. Stir slightly and turn into sherbet glasses. Let it stand in a warm room until firm, when set on ice and chill. L. P.

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BLANC MANGE.

½ box gelatine, 1 scant cup cold water,
½ cup sugar, 1 teaspoon vanilla.
1 pint scalded milk.

Soak the gelatine in cold water and after ten minutes pour over it the hot milk. Boil it for a minute. Then add the sugar and vanilla. Strain through a flannel bag and set away to jell in a cool place. MISS A. E. CLARK.

CORN STARCH PUDDING.

1 pint milk, 2 tablespoons sugar,
2 eggs, 2 tablespoons cornstarch,
½ teaspoon vanilla, Pinch of salt.

Bring the milk to a boil, dissolve 1 tablespoon of cornstarch in a little cold milk and stir into the hot milk, together with the well beaten eggs, 2 tablespoons of sugar and a pinch of salt. Boil five minutes, stirring constantly. Remove from fire and beat for a minute with an egg beater; flavor with ½ teaspoon of vanilla. Pour in a mould and serve cold with a chocolate sauce.

CHOCOLATE SAUCE.

1 cup boiling water, 1 cup milk.
1-3 cup granulated sugar, Boil five minutes.

Shave two squares of Baker's chocolate and dissolve in a sauce pan. Turn in gradually the boiled mixture. Add butter the size of a hickory nut and boil a minute. Flavor with a teaspoon of vanilla. MRS. E. G. CLARK.

WINE JELLY.

½ box gelatine or 2 table- 1 cup sherry wine,
spoons granulated gela- 3 tablespoons lemon juice,
tine, 1 cup sugar,
½ cup cold water, 1-3 cup orange juice.
1 2-3 cups boiling water, Makes six glasses.

Soak gelatine twenty minutes in cold water. Dissolve in hot water. Add sugar, wine, orange juice, and lemon

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juice ; strain, mould, and chill. If a stronger jelly is desired use additional wine instead of orange juice.

MRS. E. G. CLARK.

TAPIOCA CREAM.

1 pint milk, • $\frac{1}{4}$ cup pearl tapioca,
2 eggs, Sugar to taste.
2 teaspoons lemon extract,

Soak $\frac{1}{4}$ cup tapioca in cold water until soft. Drain off the water. Put 1 pint of milk in a double boiler and bring to a boil. Stir in tapioca, a pinch of salt and keep on the fire until it thickens some. Then stir in the yolk of 2 eggs (well beaten). Sugar to taste. Cook for a few minutes. Pour into serving dish and when cool, stir in lightly 1 well beaten white of an egg and a teaspoon of lemon extract. Beat the other white of the egg to a stiff froth, beating in gradually $\frac{1}{2}$ cup powdered sugar and 1 teaspoon lemon extract. Pour over the pudding as a meringue. Serve ice cold.

E. G. C.

ORANGE JELLY.

$\frac{1}{2}$ box gelatine or 2 table- $\frac{1}{2}$ cup cold water,
spoons granulated gela- 3 tablespoons lemon juice,
tine, 1 cup sugar,
 $1\frac{1}{2}$ cups boiling water, $1\frac{1}{2}$ cups orange juice,
Makes six glasses.

Soak gelatine twenty minutes in cold water ; dissolve in boiling water. Strain, and add to sugar lemon juice and orange juice.

E. G. C.

LEMON JELLY.

$\frac{1}{2}$ box gelatine or 2 table- 1 cup sugar,
spoons granulated gela- $\frac{1}{2}$ cup cold water,
tine, $2\frac{1}{2}$ cups boiling water.
 $\frac{1}{2}$ cup lemon juice,

Make the same as orange jelly. Makes six glasses.

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CREAM GELATINE. (Individual Rule).

1 teaspoon granulated gela- 4 tablespoons thick cream,
tine, 1 tablespoon sugar,
1 tablespoon cold water, A speck of salt,
3 tablespoons scalded milk, Vanilla to taste.

Soften gelatine in cold water and dissolve in scalding milk. Add sugar, salt, cream and vanilla. Stir occasionally until mixture thickens. Pour into small cold moulds and chill. Serve with soft custard or cream and sugar.

MISS MABEL MCEACHREN.

IRISH MOSS JELLY.

$\frac{1}{2}$ cup Irish Moss, 1 lemon,
1 pint boiling water, 1-3 cup sugar.

Soak the moss in cold water until soft. Pick over and wash. Pare off the thin rind (yellow) of the lemon and boil it with the moss and water until it jells when dropped on a cold plate. Strain and serve ice cold. L. P.

SPANISH CREAM. (Individual Rule).

1 teaspoon granulated gela- $\frac{1}{4}$ teaspoon vanilla,
tine, 1 tablespoon cold water,
3 tablespoons boiling water, 2-3 cup milk,
2 tablespoons sugar, Yolk of 1 egg,
Speck of salt, White of an egg.

Soften gelatine in cold water. Add boiling water and dissolve. Heat milk in double boiler. Beat yolk of egg, and sugar, and salt, and pour hot milk gradually into the mixture. Return to the double boiler, and cook until it thickens, stirring occasionally. Add the strained gelatine and flavoring. Fold in carefully the well beaten white of the egg. Pour into cold wet moulds to harden. Serve with soft custard and with whipped cream.

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2 cups good molasses, 1 cup sugar,
1 tablespoon vinegar, Small piece butter.
A little water,

After taking from the fire add a pinch of soda and pull it until it is white. MISS G. E. LINDSAY.

MOLASSES TAFFY.

1 pint molasses, 2 tablespoons butter,
1 pound brown sugar, 2 tablespoons vinegar.

Boil together. When a little hardens in ice water take from stove, beat in a level teaspoon of baking soda, turn into buttered tins and, as soon as it is cool enough, pull with buttered fingers until light in color and so hard you can pull it no longer. MISS A. R. CLARK.

POP CORN BALLS.

Make popcorn as usual (a large bowl full). Use the above taffy recipe and, when ready to pour out of kettle, mix it in the popcorn and then form into balls and wrap in wax paper. MISS A. R. CLARK.

PEANUT CANDY.

1 pound sugar, granulated, 1 quart unshelled peanuts.

Shell, skin and chop finely the peanuts and add $\frac{1}{4}$ teaspoon salt. Put sugar in granite sauce pan on range and stir constantly, until melted to a syrup and then remove immediately. Add nuts and pour at once into warm buttered tin and mark in squares. MISS A. R. CLARK.

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PEANUT BRITTLE.

2 cups granulated sugar, 1 cup peanuts, shelled, skinned
and chopped.

Melt sugar in sauce pan without water, stirring constantly. When melted add peanuts and pour in buttered tin.

MISS A. R. CLARK.

BUTTER SCOTCH.

1 cup New Orleans molasses, 1 cup butter,
Pinch of soda.
2 cups powdered sugar,

Boil until it just hardens in cold water. Pour in thin sheets to cool.

MRS. W. KINNEAR.

BUTTER SCOTCH.

1 cup sugar, 1 cup butter.
1 cup molasses,

Boil until it will harden in water and spread thinly in buttered pans.

MISS A. R. CLARK.

SALTED ALMONDS.

Take skins off the almonds by putting into scalding water. For a pound of almonds, put a large tablespoonful of butter into pan on stove. When very hot put into it the almonds and stir until a delicate brown. Throw into a colander and salt freely, stir well, and lay on a sheet of blotting paper until cool.

MRS. LANSING.

VANILLA CARMELS.

1 pound sugar, ½ cup cream,
1 ounce honey, ¼ teaspoon butter.
¼ cup hot water,

Boil until a few drops in cold water crackle slightly on contact with the water. Add a small teaspoon of vanilla and pour candy into tin pan to cool. Cut in squares.

MISS L. F. POND.

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CHOCOLATE CARAMELS.

1 cake Baker's chocolate,	1 cup molasses,
1 cup milk,	2 cups sugar,
1 teaspoon flour,	Pinch of soda,
Pinch of salt,	About teaspoon vanilla.

Boil about forty minutes, testing in cold water, and put in buttered pan to cool.

MRS. TRAVIS.

COFFEE CREAM CARAMELS.

2 pounds sugar,	1 cup cream.
¼ cup butter,	Extract from 2 ounces of
	coffee,

Melt sugar with as little water as possible in a sauce pan over the fire. When sugar bubbles, pour in the cream very slowly, stirring gently and constantly and add butter and coffee. As soon as syrup is brittle in cold water, pour in pans.

VANILLA CARAMELS.

Use vanilla instead of coffee, stirring into boiling sugar.

CHOCOLATE CARAMELS.

Two squares of Baker's chocolate may be used instead of coffee.

MISS A. R. CLARK.

OPERAS.

2 cups sugar,	1 cup milk or cream,
2 squares chocolate,	Vanilla.

Mix sugar, milk and chocolate together. Let it boil about seven minutes (not as long as fudge); then place the dish in pan of cold water. Let it remain there until it becomes hard around the outside. Take it out of the water and beat to a stiffness, but not too long. Take 2 spoons and drop on plate.

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NUT OPERAS.

2 cups sugar, 1 cup English walnuts
2 squares Baker's chocolate, chopped fine,
1 cup milk, 1 teaspoon vanilla.

Cook about fifteen minutes or until it thickens when dropped in a cup of cold water. Remove from stove and let it cool; then add the nuts and vanilla. Beat until light and creamy and drop separately on paper or in a dish.

MISS HARRIETT TUTTLE. .

NUT BAR.

Put 1-3 cup of nut meat in pan and cover with 1 pound melted sugar, as in peanut candy. MISS A. R. CLARK.

TUTTI FRUTTI.

White of 1 egg well beaten, ½ cup each of cut dates,
1 teaspoon cream or butter, figs and nuts,
 1 tablespoon vanilla.

Add enough confectioner's sugar to make a stiff paste, knead well with the hands, spread out with a knife until about a half an inch thick and cut into squares.

MISS BERTHA E. WESTERVELT.

STUFFED DATES.

Wash dates and remove the pits. Stuff with part of English walnut or any shelled nut. Close the date and roll in powdered sugar. MRS. W. G. CLARK.

FLUFF KISSES.

1 cup brown sugar, 1 cup broken walnuts,
1 cup granulated sugar, 1 teaspoon vanilla,
½ cup water, Beat white of 1 egg stiff.

Boil the sugar and water until they form a soft ball in water. Then pour slowly over the beaten egg white. Beat

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until somewhat thick and cool, add the nuts and flavor. Drop with a teaspoon on a marble slab or plate.

A. W. W.

MEXICAN KISSES.

Put 2 pounds maple sugar and $\frac{1}{2}$ pint sweet cream into a graniteware sauce pan and place over a slow fire. After it has boiled for ten minutes, test it by taking a small portion of it in a small saucer, and stirring it briskly until you can form it into a soft ball in your fingers. Remove from the fire and stir briskly until it begins to thicken. Have ready 2 cups of pecans, cut not chopped, and add to the candy; stir again until it is hard to stir. Then drop from a spoon on waxed paper. If maple sugar cannot be obtained, use coffee, confectioner's sugar and maple extract.

MISS CAROLYN C. DONALLY.

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Let boil in a porcelain lined kettle between ten and fifteen minutes without stirring, 1 pound of granulated sugar and $\frac{1}{2}$ a cup of water. At end of this time test by taking a small portion upon end of spoon, dipping into cold water and breaking quickly off. When it is brittle without being sticky, it is ready for use. Remove from fire, add tablespoon of lemon juice, and stand in bowl of hot water. Use sections of oranges, white grapes, pineapples or cherries which are thoroughly dry and set aside to dry upon oiled paper in a warm dry place. Dip almonds, walnuts or pecans the same way.

MISS L. F. POND.

CANDIED ORANGE PEEL.

Remove peel from 4 thin skinned oranges. Cover with water, bring to a boil, and cook slowly until soft. Drain, remove white portion with spoon, and cut yellow portion in thin strips with scissors. Boil $\frac{1}{2}$ cup water and 1 cup of sugar until syrup will thread when dropped from tip of spoon. Cook strips in syrup five minutes, drain and coat with fine granulated sugar.

MISS A. R. CLARK.

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FUDGE.

2 cups sugar, $\frac{3}{4}$ cup milk,
3 squares Baker's chocolate, Butter size of an egg.
1 teaspoon molasses,

Stir constantly while boiling and test in cold water; add butter before removing from fire. Add vanilla, beat and put in buttered pan. After removing from fire, marshmallows, cocoanut or nuts may be beaten in.

COFFEE FUDGE.

Make like ordinary fudge, using strong cold coffee instead of milk and chocolate; then add walnuts.

MISS A. R. CLARK.

COFFEE EXTRACT.

1 tablespoon coffee, $\frac{1}{2}$ cup boiling water.

Put coffee in fine flannel; place in small funnel set in cup. Pour boiling water slowly through coffee, gently pressing flannel; then pour what is in cup back through coffee, pressing again, but do not squeeze. The process should take place on stove.

MISS A. R. CLARK.

FUDGE.

3 cups granulated sugar, $\frac{1}{4}$ cake chocolate,
Butter size of egg, $1\frac{1}{2}$ cups milk.
Flavoring to taste,

Put sugar, milk and butter to boil. After it has started to boil, add the chocolate grated and then keep stirring until it starts to thicken. Take off stove, add flavoring, beat until creamy and then put in buttered pans.

MISS ANNA Y. GRAHN,

MISS LAURA HUYLER.

DIVINITY FUDGE.

1 can Karo syrup, 1 pint chopped nuts,
Equal quantity granulated Equal quantity of cream,
sugar, Small lump butter,
 $\frac{1}{2}$ quantity water, Whites of 2 eggs.
 $\frac{1}{2}$ teaspoon vanilla,

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Boil syrup, sugar, water and butter until it hardens in cold water. Take from flame and stir in vanilla extract. Have whites of eggs stiffly beaten and stir in a little at a time to the boiled mixture, when it is cooled a little. Add the nuts and spread on buttered plates and cut into squares.

MISS R. R. CLARK.

PINOUCHI.

1 cup dark brown sugar, 2 cups light brown sugar,
1 cup cream, Butter size of an egg.
1 cup chopped nuts,

Boil about twenty-five minutes and test in cold water. Remove from fire, add nuts and little vanilla. Beat until it becomes light in color, but not too stiff to spread in pan (about ten minutes).

MAPLE SUGAR PINOUCHI.

Make the same as ordinary pinouchi, using maple sugar instead of dark brown sugar.

MISS A. R. CLARK.

HICKORY DICKORY.

1½ cups brown sugar, 1½ cups broken maple sugar,
1 cup sweet cream, ¼ cup butter.

Boil slowly; try in cold water; stir while boiling. When done, add 1 pint chopped hickory nuts. Score just before cold.

MISS A. R. CLARK.

PINOUCHI.

2 pounds dark brown sugar, 1 cup nut meats, chopped,
Small piece of butter, not too fine.
¾ cup milk,

Pour into pans as with fudge.

MISS G. E. LINDSAY.

BOILED FONDANT.

4 cups granulated sugar, ½ teaspoon of cream of
1 cup water. tartar,

Put 4 cups of the best granulated sugar (the soft fine granulated is not good) into a graniteware sauce pan. Add

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1 cup water and a scant $\frac{1}{2}$ teaspoon of the best cream of tartar. Put it over a slow fire until it melts. Take a damp cloth and carefully wipe all the granules from sides of sauce pan; then skim. Then place it over a quick fire and boil for a few minutes; then test it by dropping a little of the syrup in a cup of ice water. If it forms in a soft mass so that you can lift it from the cup and it remains in a soft ball in the fingers, remove it from the fire and pour it into deep soup plates, and put it aside to cool. Be sure not to cool too quickly in a frosty atmosphere as it may cause it to grain. Test the syrup by putting your hand on bottom of plate. When it is about lukewarm, stir briskly with a large silver fork, until you cannot beat it any more, then take it on a large platter, or marble slab, and knead it like bread for a few moments. It should be creamy, resembling lard; if grainy it is too hard. If put in a porcelain dish or jar and covered with oiled paper, and a tight cover, it will keep for weeks. This quantity will make less than 2 pounds of fondant. If you desire more candy repeat the quantity as many times as you desire, as I have found that with the small quantity I have the best results.

MISS CAROLYN C. DONALLY.

CHOCOLATE PEPPERMINTS.

Take some fondant; put in a few drops of oil of peppermint; then mould into round flat discs the size of a quarter. Melt some fondant and add some syrup and to this add enough melted, unsweetened chocolate to make a rich chocolate color. Be careful to only melt the chocolate and fondant. Dip quickly and drop on oiled paper. The melted chocolate and fondant can be used for dipping any bon-bons or candy desired.

MISS CAROLYN C. DONALLY.

BON-BONS.

Take some of the fondant and roll around any kind of nuts, candied fruit, ginger or white raisins; mould them into round balls. Take some fondant and put it in a small sauce pan and place it into a dish of hot water or over a

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Beat up 3 raw eggs, add a dash of pepper, 6 tablespoonfuls of vinegar, 2 tablespoonfuls prepared mustard, 2 tablespoonfuls Nut-Let, salt to taste, mix up thoroughly and boil to consistency of cream. Cut cold boiled chicken into half-inch cubes and mix with an equal quantity of celery cut in small pieces, and mix with above dressing and serve on lettuce leaves and garnish with hard-boiled eggs and celery.

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tea kettle and, as it melts, stir with a fork. Have ready some light syrup made from granulated sugar (be sure there are no granules in it). Put into the fondant that you have melted, 1 tablespoon of this syrup. Add whatever flavors and colors you desire. Use only the best extracts for flavoring and vegetable colorings. Take the fondant, that you have moulded, and dip it into the melted fondant, and drop quickly onto waxed paper. If you desire nuts or candied fruits on top of the bon-bons, put them on quickly after dropping on the waxed paper.

MISS CAROLYN C. DONNALLY.

CREAM WALNUTS.

2 cups granulated sugar, A salt spoon cream tartar.

Pour 2-3 of a cup of boiling water on the mixture and let stand ten minutes, then set on the stove and stir until sugar dissolves, then let it boil four minutes or until it forms a soft ball when dropped in cold water. Do not stir while boiling. Take off stove and beat like fudge until cool enough to mould in hands. Mould into shape and place walnuts on either side.

A. W. W.

COFFEE FONDANT.

2 cups granulated sugar, $\frac{1}{2}$ cup strong black coffee.

Cook and work as in white fondant. Cream of tartar is not needed.

MAPLE FONDANT.

1 pound maple sugar, 1 pound granulated sugar,
 $\frac{3}{4}$ cup hot water, $\frac{1}{8}$ teaspoon cream of tartar.

Cook and work as in white fondant.

CREAM NUT BARS.

Melt fondant and flavor. Stir in any kind of nut meat and cut in bars.

MISS A. R. CLARK.

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FONDANT—FRENCH CREAMS.

To white of 1 egg, add same quantity of water and mix in confectioner's sugar until stiff enough to mould with hands. Flavor with any extract. Make into balls with nuts or fruits, or cover with melted chocolate. In making Coffee, Orange, or Chocolate Bon-Bons, orange juice, strong coffee or chocolate, melted in hot water, may be used with the egg in the place of water.

MISS A. R. CLARK.

CHOCOLATE CREAMS.

White of 1 egg well beaten, 1 tablespoon milk,
1 teaspoon butter, 1 teaspoon vanilla.

Add enough confectioner's sugar to make a soft ball; put on slightly buttered dish and set in cool place to dry. Melt four squares of Baker's chocolate and when creams are dry drop them into it. Remove quickly with fork and drop on oil paper.

MISS BERTHA WESTERVELT.

CHOCOLATE PEPPERMINTS.

Beat white of 1 egg very stiff, stir in confectioner's sugar until able to mould in little flat cakes and lay on oiled paper, add 1 teaspoon essence of peppermint. Melt $\frac{1}{2}$ cake of Baker's chocolate, hold each cake on fork and cover with melted chocolate.

E. S. W.

CHOCOLATE CREAMS.

Beat white of 1 egg to a frost; add flavor; add enough sugar to make them stiff enough to drop on waxed paper. Melt the chocolate, without any water, and drop balls in it. Take them out with a fork.

MISS MARTHA WESTERVELT.

CHOCOLATE PEPPERMINT CREAMS.

1 pound granulated sugar, $\frac{1}{4}$ cup boiling water.
 $\frac{1}{4}$ teaspoon cream tartar,

Pour water on sugar and moisten thoroughly; set on stove and boil five minutes after it begins to boil, but do not

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stir, jar or move pan while boiling. Take from stove; add peppermint flavoring to suit taste and stir until it becomes creamy; then drop with spoon on oil paper. When cold roll in half cake of Baker's chocolate, melted on fire, and drop on oil paper.

MRS. W. KINNEAR.

ORANGE BON-BONS.

Grate the skin of 1 orange. Use juice of $\frac{1}{2}$ an orange, $\frac{1}{2}$ teaspoon butter and enough confectioner's sugar to make a soft ball. Beat well and drop on wax paper with a spoon.

MISS BERTHA E. WESTERVELT.

TURKISH PASTE.

1 ounce sheet gelatine, soaked two hours in water enough to cover.

Put 2 cups granulated sugar with $\frac{1}{2}$ cup of water. Let it come to a boil. Slip in the soaked gelatine and boil twenty minutes. Add juice of 1 lemon, 1 orange, the grated rind of the orange, and almonds cut fine. Pour into a wet pan with cold water.

MISS A. R. CLARK.

CREAMED WALNUTS.

White of 1 egg, $2\frac{1}{2}$ pounds confectioner's
Cold water same quantity as sugar,
egg, 1 pound English walnuts.
Flavoring to taste,

First put sugar in dish, add egg and water, then add more sugar until thick enough to knead, then add flavoring, after this roll in little pieces and put nut on each side.

MISS JENNIE L. GRAHN.

PEANUT KISSES.

1 pint peanuts, shelled and $\frac{1}{2}$ teaspoon butter,
ground, 1 tablespoon milk,
White of 1 egg well beaten, Pinch of salt.
1 teaspoon vanilla,

Add enough confectioner's sugar to make quite stiff; beat well and drop on wax paper with a fork.

MISS BERTHA E. WESTERVELT.

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1 pound walnut meat, 1 pound figs,
½ pound dates, ½ pound candied cherries.

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Take the rind of 2 grape fruit and pull stringy part away. Cover with salted water, change each day until it does not taste bitter. Two or three days. Then put on the stove and cover with water, boil one hour, changing water four times. When fruit is cold weigh. For each ounce of fruit add ounce of sugar dissolved in sherry wine. Boil until clear and when cold roll in sugar.

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MENUS

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DINNER.

Oysters on the half shell

Consommé.

Crab meat a la Newburg

Fried chicken with cream sauce

Broiled sweet potatoes

Spinach

Lettuce and grape fruit salad, French dressing

Cream cheese

toasted crackers

Caramel Custard

Cake

Coffee

Mrs. F. H. BOOTH.

DINNER.

Anchovy on toast

Cream of Tomato soup

Lobster a la Newburg

Saddle of mutton

Currant jelly

String beans

Mashed potatoes

Lettuce salad with grated Roquefort cheese and French dressing

Toasted crackers.

Lemon water ice

Cake

Coffee

Mrs. F. H. BOOTH.

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DINNER.

Cantaloupe, iced

Consommé

Boiled Salmon, Hollandaise Sauce

Fried tomatoes with green peppers and cream sauce

Broiled chicken

Green peas

Mashed potatoes

Currant jelly

Asparagus and lettuce salad, French dressing

Cheese crackers

Strawberry ice

Cake

Coffee

MRS. F. H. BOOTH.

DINNER.

Caviar on toast

Cream of celery soup

Fried smelts, tartar sauce

Broiled mushrooms on toast

Broiled Squab on toast

Currant jelly

Pineapple and lettuce salad, mayonnaise

Cream cheese and toasted crackers

Wine jelly, whipped cream and Maraschino cherries.

Cake

Coffee

MRS. F. H. BOOTH.



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Peas

French fried potatoes

Jelly

Lettuce and tomato salad, French dressing

Cream cheese, toasted crackers

Chilled fruit in individual dishes

Cake

Coffee

MRS. F. H. BOOTH.

LUNCHEON.

Grape fruit in glasses with sherry and Maraschino cherries

Bouillon

Crackers

Lobster a la Newburg

Hot rolls

Chicken croquettes

Peas

Jelly

Cream potatoes

Apple and celery salad, mayonnaise

Cream cheese and toasted crackers

Biscuit Tortoni

Cake

Coffee

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Bouillon

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Stuffed green peppers

Individual veal cutlets, breaded, with gravy

Creamed potatoes Jelly

Lettuce salad, cream cheese balls

Toasted crackers

Strawberry shortcake

MRS. F. H. BOOTH.

LUNCHEON.

Clam Bouillon

Broiled Sardines on toast Hot tea and soda biscuit

Omelet a la Espagnol

Creamed sweet bread French fried potatoes

Orange sherbet Cake

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BREAKFAST.

Grape fruit in glassess

Codfish balls Baltimore cornbread

Coffee

LUNCHEON.

Clear soup with vermicelli

Roast chicken

French fried potatoes

Wax beans

Chocolate ice cream Wafers

Coffee

SUPPER.

Cold cuts of meat Lettuce

Cream Cheese Brown bread

Tea

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KITCHEN TIME TABLE

TIME REQUIRED FOR BAKING.

Beans, 8 to 10 hours	Pudding, rice, tapioca, 1 hour
Beef, sirloin, well done, per lb. 12 to 15 minutes	Turkey, 10 lbs., 3 hours
Bread, brick loaf, 40 to 60 minutes	Beef, rare, per lb., 8 to 10 min.
Cake, sponge, 45 to 60 min.	Biscuit, 10 to 20 minutes
Custards, 15 to 20 minutes	Cake, plain, 20 to 40 minutes
Duck, tame, 40 to 60 minutes	Cookies, 10 to 15 minutes
Fish 6 to 8 lbs., 1 hour	Chickens, 3 to 4 lbs., 1 to 1½ hours
Mutton, rare, per lb., 10 min.	Lamb, well done, per lb., 15 min.
Mutton, well done, per lb., 15 minutes	Pie Crust, 30 to 40 minutes
Potatoes, 30 to 45 minutes	Pork, well done, per lb., 30 min.
	Pudding, plum, 2 to 3 hours
	Veal, well done, per lb., 20 min.

BOILING.

Asparagus, 15 to 20 minutes	Beans, string, 2 hours
Beans, shell, 1 to 2 hours	Brown bread, 3 hours
Beets, young, 45 to 60 minutes	Carrots, 45 to 60 minutes
Cabbage, young, 30 to 45 min.	Cauliflower, 30 to 45 minutes
Chickens, 45 to 60 minutes	Corn, green, 5 to 8 minutes
Corned Beef, 4 to 5 hours	Eggs, 3 to 5 minutes
Eggs, hard boiled, 15 to 20 m.	Ham, 5 hours
Onions, 30 to 45 minutes	Lamb, 1 hour
Parsnips, 30 to 45 minutes	Oysters, 3 minutes
Potatoes, 20 to 30 minutes	Peas, 15 to 20 minutes
Squash, 20 to 30 minutes	Salmon, per lb., 15 minutes
Turnips, 30 to 45 minutes	Tomatoes, 15 to 20 minutes
Winter vegetables, 1 to 2 hrs.	Veal, 2 to 3 hours
Bass, per lb., 10 minutes	

BROILING.

Chickens, 20 minutes	Fish, thick, 12 to 15 minutes
Steak, 1 inch thick, 4 to 6 minutes	Chops, 8 minutes
	Fish, thin, 5 to 8 minutes

FRYING.

Bacon, 20 minutes	Croquets, 1 minute
Doughnuts, 3 to 5 minutes	Fish balls, 1 minute
Fritters, 3 to 5 minutes	Muffins, 3 to 5 minutes

HELPFUL HINTS

Sprinkle a little flour over suet when chopping it, to prevent the pieces sticking together.

Keep cranberries in a cool place in cold water; will keep for weeks.

To make whites of eggs beat up quickly, add a pinch of salt.

The juice from a ripe tomato will remove stains from the hands and whiten them.

Cabbage chopped and seasoned well with celery salt is a good substitute for celery in a salad.

The following is a table of weights and measures that will be found useful:

One quart sifted flour.....	1 lb.
One pint of granulated sugar.....	"
Two cups of butter, packed.....	"
Ten eggs.....	"
Five cups flour.....	"
One generous pint of liquid.....	"
Two cups granulated sugar.....	"
Two heaping cups of powdered sugar.....	"
One pint of finely chopped meat, packed solidly.....	"

The cup used is the common kitchen cup, holding $\frac{1}{2}$ pint.

To one quart of flour use $2\frac{1}{2}$ teaspoons of baking powder.

To one quart flour use one teaspoon of soda, and two teaspoons cream tartar.

To 1 quart of flour use 1 cup of sour milk, 1 teaspoon soda.

To remove peach stains from linen, saturate the stain with spirits of camphor before washing and the stain will disappear.

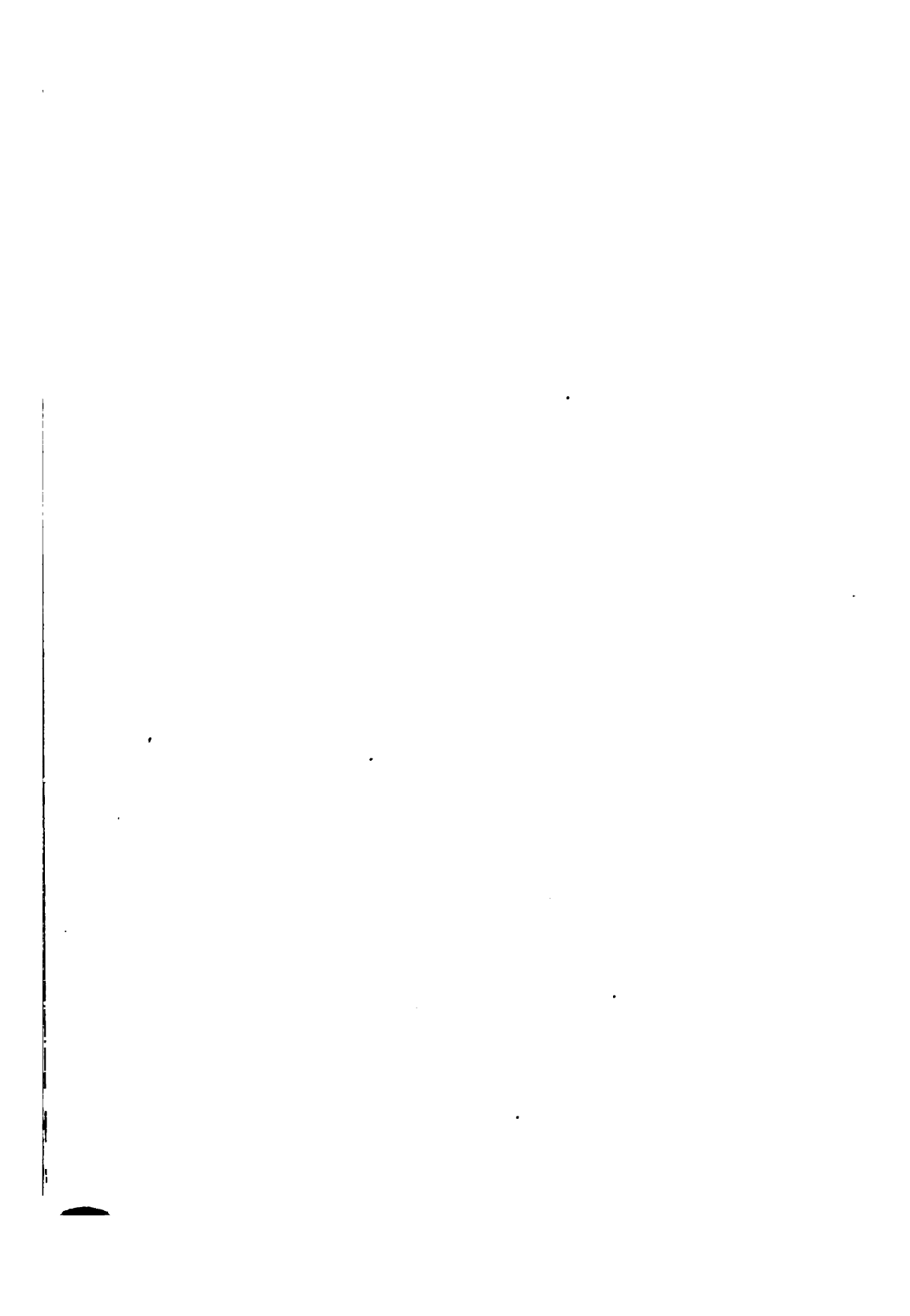
A tin can of washing soda should be kept on hand to clean pots and pans and sweeten the sink. The dishcloth should be boiled in soda water frequently. Ammonia can be used for the same purpose but it is more expensive.

A frying basket, which costs only a trifle, saves much labor and material.

A jar for bread crumbs, which should never be thrown away, but dried in the oven and rolled out for dressing and thickenings.

Keep a pot for fat. Never allow any fat liquor to be thrown away, it will serve as a basis of good vegetable soup to-morrow. Save all skimmings from same, and all drippings from the roast.

When bread or pastry is in danger of burning, a basin of cold water set on the upper grate protects the bread and lowers the temperature, and is much better than covering with paper or leaving the door open.





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